

Easy Shrimp Fettuccine

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What could be more perfect for a quick light dinner than a meal that comes together in 30 minutes and a family favorite?

I like quick recipes for family dinners that doesn't have me running to the store for ingredients only used in one or two recipes.

This Easy Shrimp Fettuccine recipe is one of my favorites, not only does it have a lot of my favorite flavors it's super easy.

It's similar to the old classic shrimp fettuccine in marinara, using fresh garden tomatoes as the main sauce ingredient, for a fresh light Summer meal, that's perfect any day of the week.

A few Tips When Making Easy Shrimp Fettuccine

When cooking the pasta for this Easy Shrimp Fettuccine salt the water before bringing the water to a boil. The water should be boiling rapidly before dropping the pasta.

I used Fettuccine , you can use any shape pasta or flavor pasta you like, and don't forget to save the pasta water, an important step that's easy to forget. It's also easier if the pasta water pan is on the back burner and the saute pan on the front one.

I like this 8 quart stock pot for pasta and soups. Use a large enough saute pan so you don't crowd the fish, if your

sauteing the shrimp

In the restaurant we precooked our pasta halfway and ran it under cold water to stop the cooking process,

when we had an order we put the pasta in a strainer, dropped in boiling water, it taste like it was just cooked .

You can use the same process at home, if you cooked to much it stays fresh for 1 to 2 days.

The whole idea behind food and creating recipes is to experiment and have fun doing it....!!!!!!Happy day

If you make this recipe let me know your experience, comments, feedback whatever you feel like talking about.

That's my favorite part and please don't forget to tag me on Instagram.....

Ingredients

- 1 Lbs. Fettuccine
- I Lbs large shrimp cleaned
- 1 lb garden tomatoes
- 2 cups chopped spinach
- 1 cup reserved pasta water
- 1 cup cream
- 1 cup parmesan cheese
- 2 Tbls. olive oil
- 2 Tbls chopped garlic
- 1/2 chopped onion
- 1/2 cup each Italian parsley and basil
- Salt and pepper to taste

• **Instruction**

- 1. Cook pasta according to package directions saving 2 cups of the water before draining
- 2. Meanwhile in a large saute pan on medium high heat salt and saute the shrimp until pink remove and set aside
- 3. Add the onion and garlic saute until tender and just beginning to brown
- 4. Add the tomatoes saute until tomatoes are blistered and soft
- 5. Add the heavy cream and reserved pasta water simmer until thickens about 15 minutes add spinach and herbs last 5 minutes
- 6. Return shrimp to pan just to heat through
- Toss cooked Buctani in sauce Top with additional parmesan and ENJOY!!!