30-Minute Shrimp Linguine Pasta

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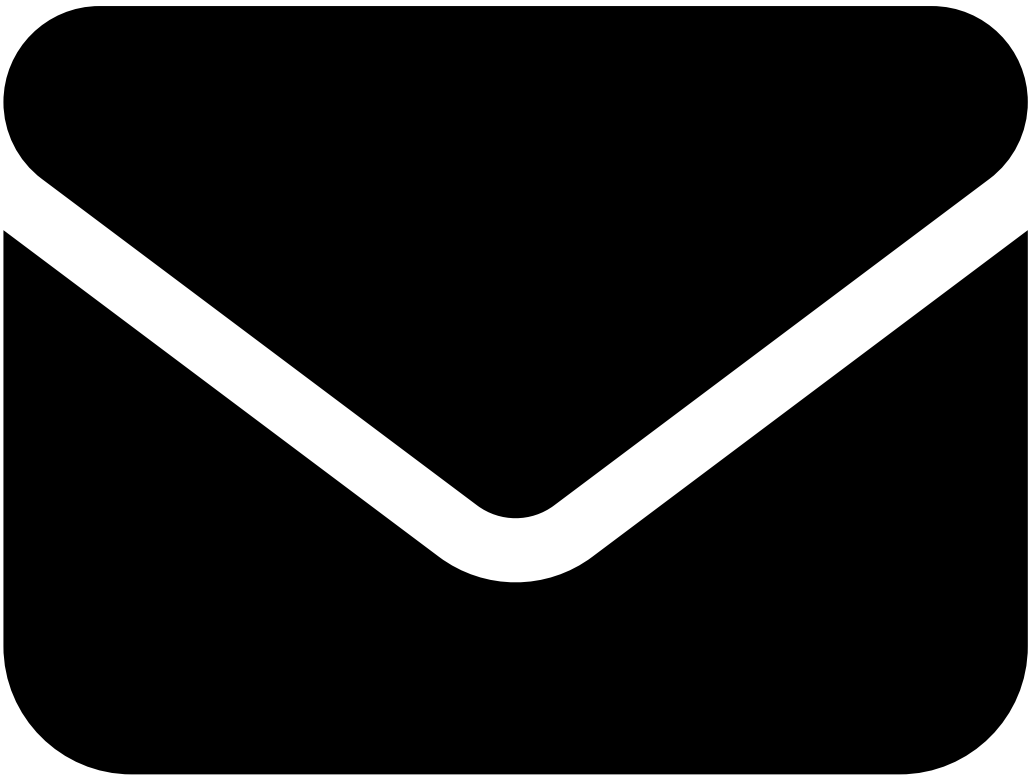




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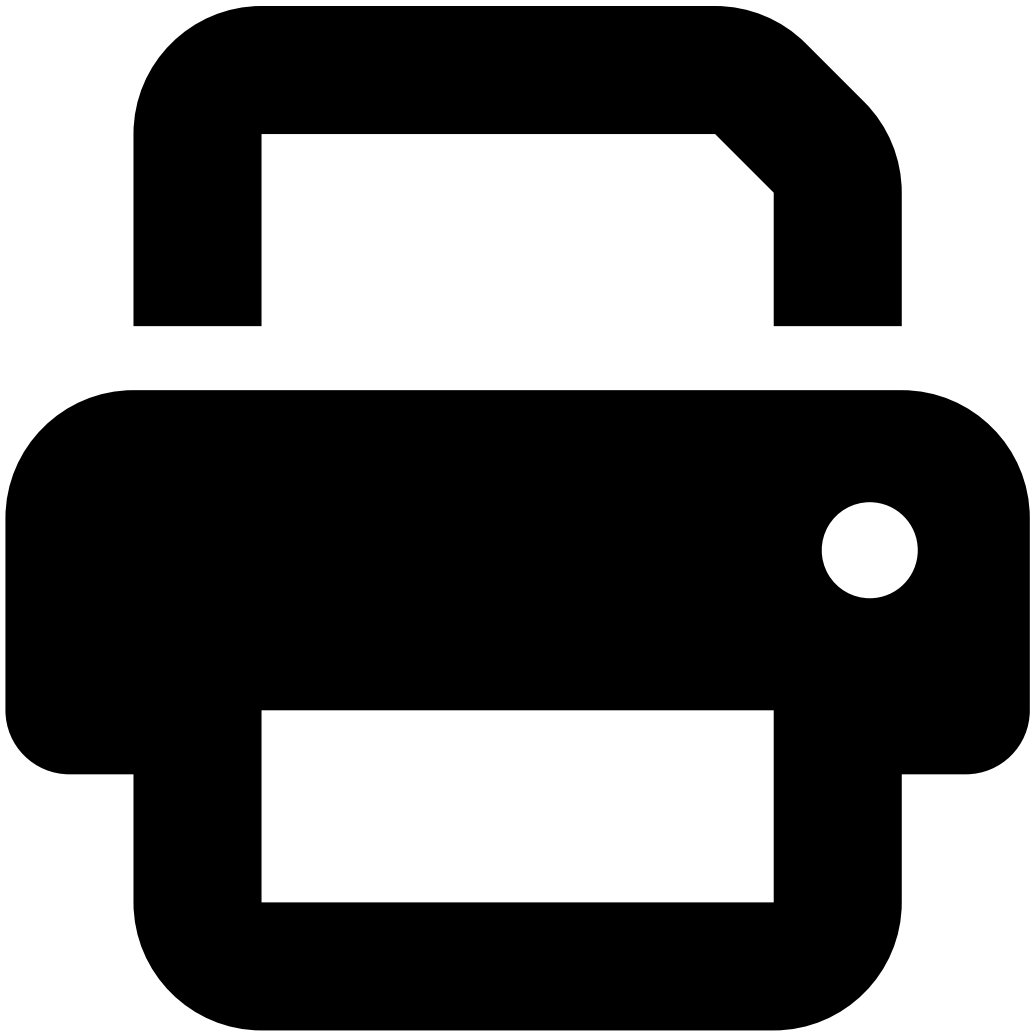

Make this 30 – minute Italian shrimp linguine paste recipe when you want to make an impression on your family and friends. Easy, quick and delicious this is one recipe you'll want to make often!!
This pasta recipe is not complicated , it doesn't have you stressed and exhausted before dinner is severed, causing you to lose your appetite. Easy, quick and delicious this Italian Shrimp Linguine is one recipe you'll want to make often!!!

Succulent large shrimp, flavorful sundried tomatoes and mild tasting spinach in a creamy, garlic sauce full of Italian flavors, toss in some linguini for a delicious restaurant quality dinner everyone will love.

Make the sauce up to the point of re-adding the shrimp, you don't want to over cook the shrimp.

If you prep your meal up to this point when it's time to sit at the dinner table guess what ????

You get to join your guest and enjoy the meal you cooked and listen to the raves!!!!

Variations and Substitutions in This 30-Minute Shrimp Linguine Pasta

In this Italian Shrimp Linguine pasta recipe I used chicken stock you can substitute the stock for white wine.

Another easy variation in this Italian flavored pasta recipe is the paste shape. If you don’t like linguine which is a wider spaghetti, then use whatever paste shape you like.

The heavy cream adds richness to this paste recipe, but if you want to go a with a lighter version use whole milk.

And lastly you can use larger 10-12 or 21-25 per Lb. smaller shrimp depending on your lifestyle and taste by adjust the cooking time slightly, 1 to 2 minutes longer for larger shrimp or 1to 2 minutes shorter for smaller Shrimp.

I hope you try this 30-Minute Shrimp Linguine Pasta recipe and the part I like best…..Let me know how you liked it!!!! If you love shrimp pasta dishes as much as I do try my tomato piccata shrimp bucatini

30-Minute Shrimp Linguine Pasta



Tender shrimp and linguine are tossed in a creamy Parmesan sauce with spinach, sun-dried tomatoes, garlic, and fresh Italian herbs for a flavorful, satisfying pasta dinner.

- 1 lb linguine cooked el dente
- 1 lb large shrimp
- 4 cups chopped spinach
- 4 oz sun dried tomatoes
- 1 cup grated parmesan cheese
- 1 cup heavy whipping cream
- 1 cup chicken stock
- 1 cup reserved pasta water
- 2 tbsp chopped garlic
- ½ cup chopped onion
- 1 tbsp each chopped Italian parsley, basil, and thyme
- 2 tbsp each olive oil and butter
- Salt and pepper to taste

1. Cook paste according to package directions reserving 2 cups of the water before draining

2. Salt and pepper shrimp
3. Heat oil and butter to medium heat add the shrimp cook 3 to 5 minutes remove and set aside
4. Add the onion and garlic saute until tender and just beginning to brown
5. Add the sundried tomatoes
6. Add heavy whipping cream, chicken stock and 1 cup of the reserved pasta water

7. Simmer covered 15 minutes or until sauce begins to thickens
8. Add the parmesan and spinach simmer 10 minutes longer
9. Return shrimp to sauce just to heat through
10. Toss cooked Linguine in sauce
11. Top with additional parmesan