

30-Minute Shrimp Linguine Pasta

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Make this 30 – minute Italian shrimp linguine pasta 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 served, 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 pasta recipe, but if you want to go 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 1 to 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

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Serving 4 total time: 30 minutes

Ingredients

- 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 Tbs. chopped garlic
- 1/2 cup chopped onion
- 1 Tbs. each chopped Italian parsley, basil, and thyme
- 2 Tbs. each olive oil and butter
- Salt and pepper to taste

- **Instruction**

- Cook pasta according to package directions reserving 2 cups of the water before draining
- Salt and pepper shrimp
- Heat oil and butter to medium heat add the shrimp cook 3 to 5 minutes remove and set aside
- Add the onion and garlic saute until tender and just beginning to brown
- Add the sundried tomatoes
- Add heavy whipping cream, chicken stock and 1 cup of the reserved pasta water
- Simmer covered 15 minutes or until sauce begins to thicken
- Add the parmesan and spinach simmer 10 minutes longer
- Return shrimp to sauce just to heat through
- Toss cooked Linguine in sauce
- Top with additional parmesan..... Enjoy!!!!!!