

Tuscan-Style Jumbo Shrimp Linguine

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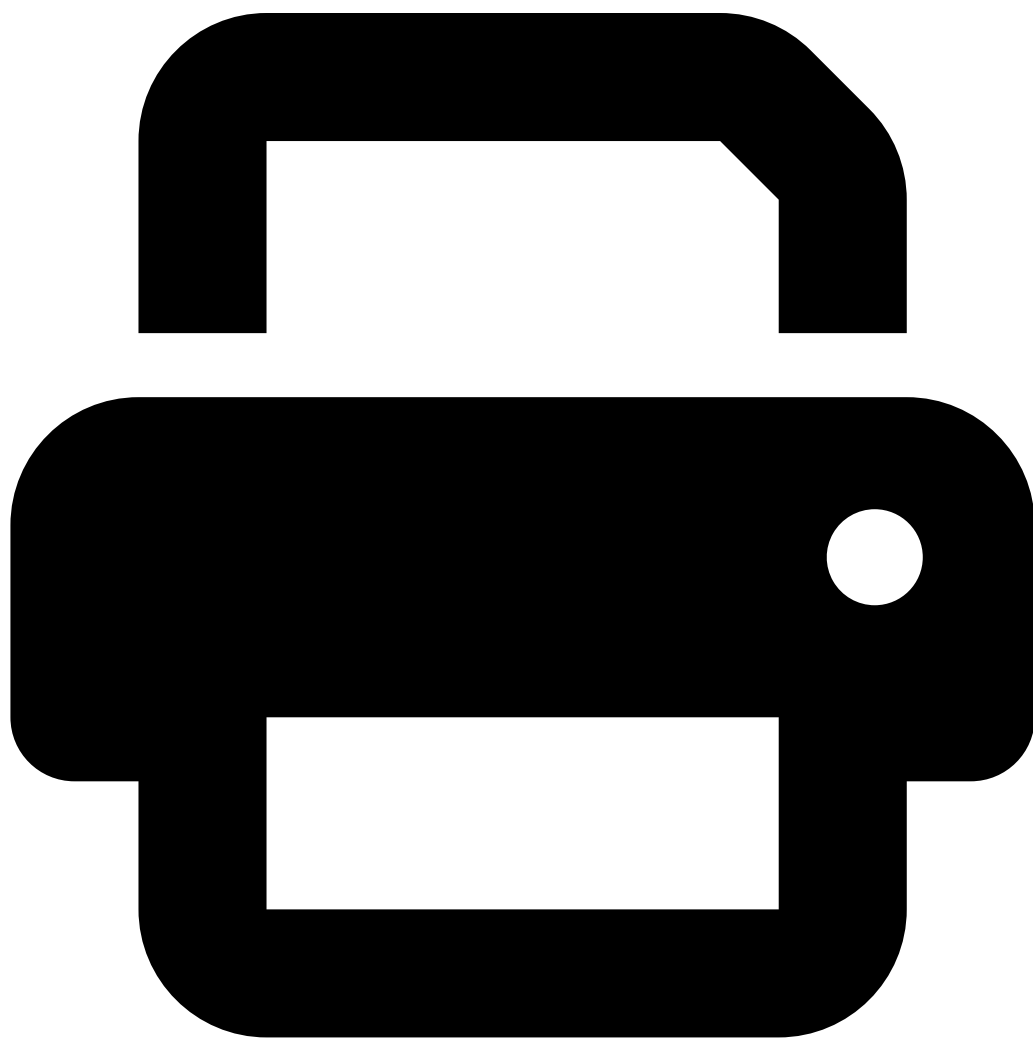
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This Tuscan-Style Jumbo Shrimp Linguine recipe is one that's sure to impress family and friends. It comes together quickly, in less than 30 minutes, is decant enough for Saturday night dinner with friends, and easy enough for family dinners any night of the week.

Jumbo shrimp in a creamy sauce with spinach, garlic, and sun dried tomatoes produce the most delicious sauce prefect for the linguine I used in this recipe. This is one of best pasta dish to add to your weekly pasta night. We need this pasta right now, a very simple, delicious recipe, one your whole family will love. With everything going on in the world and everyone's lives being affected in some way, there is still so much joy and comfort in cooking.

And I'm really wanting to share comforting recipe inspirations with you that uses minimal ingredients and delivers big flavors.

Things to know about this Tuscan-Style Jumbo Shrimp Linguine recipe

In this Jumbo Shrimp linguine recipe I used frozen jumbo shrimp. It's preferable to buy shrimp frozen as fresh is rare, most are sold in five- pound blocks or they come individually frozen.

I recommend opting for the for the second. Individually frozen shrimp tend to show less damage during freezing. They also make it easy to thaw out only the shrimp you need for a single meal.

Of course you can buy smaller qualities that a have been previously frozen but you have to use them within one to two days. I prefer buying the five pound frozen individual ones, and taking out what I need for what Am making, also buying in larger quantities usually means less expensive.

Something else there are ways of describing shrimp size such as jumbo, large or medium in this recipe I used Jumbo which means there are 16-20 shrimp per pound. The smaller the shrimp the more per pound, if all possible buy jumbo with the shells on.

Only defrost what you need, you can defrost them two ways overnight in the fridge or for quick defrost in a bowl of cold water. Shrimp will keep fresh in the fridge for 2 to three days and frozen up to 4 months.

Shell and devien the shrimp just before cooking, keeping the shell on retains flavor. Most importantly shrimp cook quickly overcook them and you end up with dried out shrimp.

One more thing if you ever wondered what the difference is between Shrimp and Prawns there really isn't any except size, this jumbo shrimp can be classified as prawns. If you like shrimp or prawn recipes try my Tomato Piccata shrimp

bucatini, a family favorite.

If you make this recipe please leave me a comment and don't forget to tag me on Instagram, I love hearing from you!!!!

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Juicy shrimp, spinach, and sun-dried tomatoes are tossed with linguine in a creamy Parmesan sauce for a rich Italian pasta that's full of fresh flavor.

- $\frac{1}{2}$ lb linguine
- 1 lb large shrimp, cleaned and deveined
- 4 cups chopped spinach
- 1 cup sun-dried tomatoes, chopped
- 1 cup grated Parmesan cheese
- 1 cup heavy whipping cream
- 1 cup chicken stock
- 2 tbsp chopped garlic
- $\frac{1}{2}$ cup chopped onion
- 1 tbsp each: chopped Italian parsley, and basil
- 2 tbsp olive oil
- 2 tbsp butter
- Salt and pepper to taste

1. Cook the linguine according to package directions. Reserve 2 cups of the pasta water before draining.

2. In a large skillet, heat olive oil and butter over medium heat. Add the onion and garlic and sauté until tender and just beginning to brown.
3. Pour in the heavy cream, chicken stock, 1 cup of the reserved pasta water, and Parmesan cheese. Stir well and simmer for about 10 minutes, until the sauce thickens.
4. Add the chopped spinach and sun-dried tomatoes. Continue simmering for another 10–15 minutes.
5. Add the shrimp during the last 5 minutes of cooking, stirring occasionally, until the shrimp are pink and cooked through.
6. Toss the cooked linguine with the sauce, adding more reserved pasta water if needed to loosen.
7. Top with additional Parmesan cheese and a sprinkle of fresh herbs.