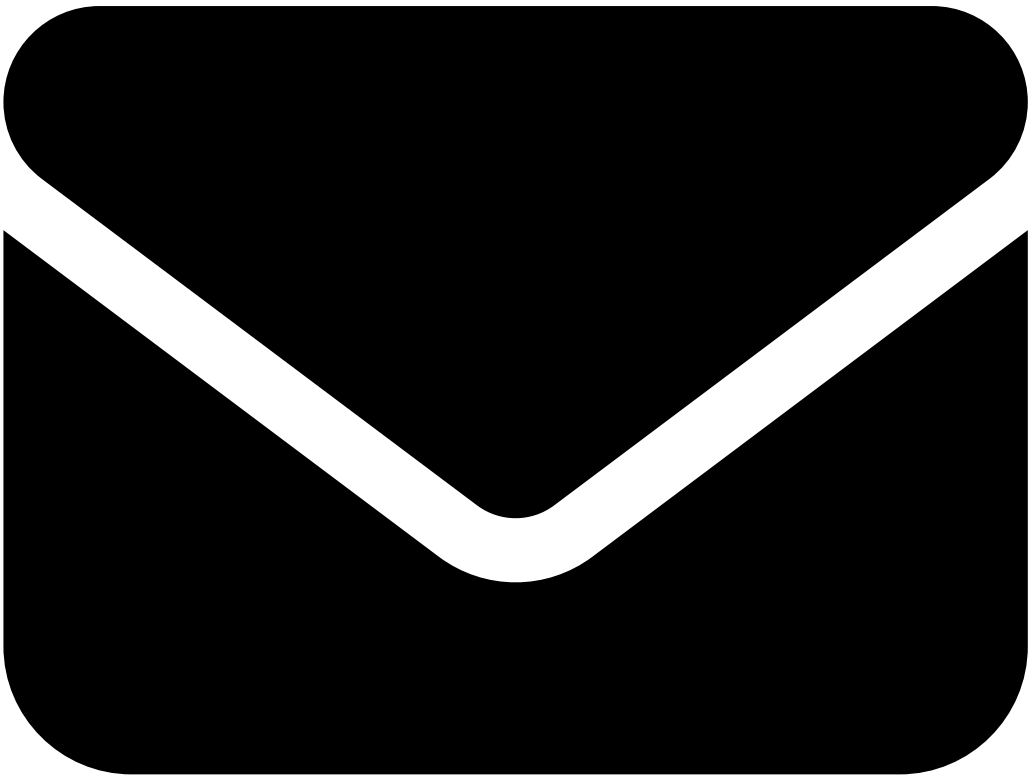
quick and easy shrimp scampi spaghetti recipe

Quick and Easy Shrimp Scampi Spaghetti Recipe

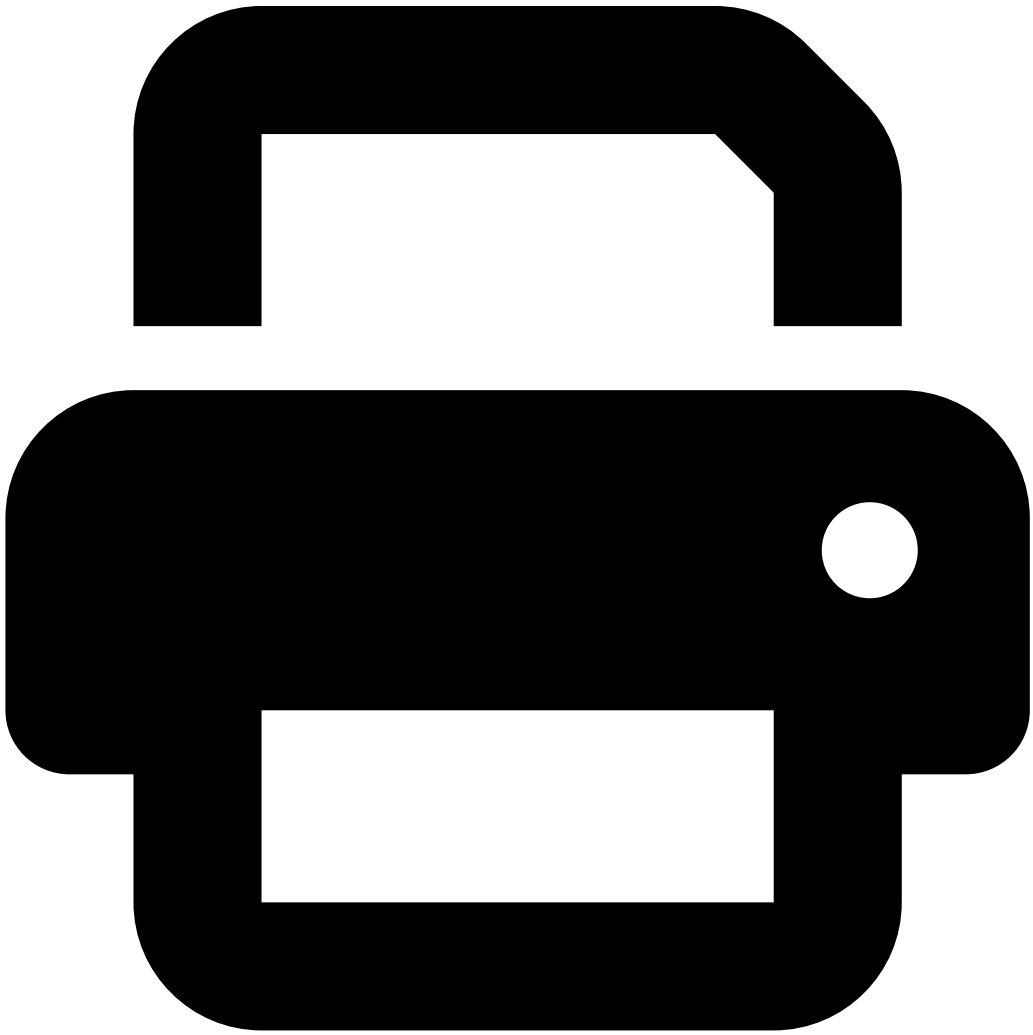
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SMS



I know—I post a lot of pasta recipes. But pasta is just *that* versatile. You can make it a hundred different ways without repeating the same dish twice. And honestly, who doesn’t love pasta?

This quick and easy **shrimp scampi spaghetti** recipe is a perfect example. Juicy shrimp are sautéed in a garlicky lemon-butter sauce with a splash of white wine, then tossed with spaghetti for a light but flavor-packed Italian dinner.

But here’s the best part—it’s one of those easy shrimp and pasta recipes that comes together in under 30 minutes. That makes it ideal for busy weeknight meals with the family, but it’s also elegant enough to serve to guests on a Saturday night and show off your home chef skills.

Things to Know About This Quick and Easy Shrimp Scampi Recipe

1. Use quality shrimp and don’t overcook them.
The key to perfect shrimp scampi is using large, good-quality shrimp—and cooking them *just* until they turn pink. Shrimp cook quickly, so keep a close eye to avoid a rubbery texture.

2. Pasta shape doesn’t matter—but don’t overcook it.
While I used spaghetti here, feel free to swap in linguine, bucatini, or even angel hair. The real secret? Undercook your pasta slightly, since it will finish cooking in the sauce. Overcooked pasta can ruin an otherwise great dish.

3. Don’t skip the pasta water.
Reserved pasta water is liquid gold. It not only helps thicken and bind the sauce, but also adds depth and flavor. I always save more than I think I’ll need—just in case the sauce needs loosening up.

4. I’d love to hear from you!
If you try this recipe, drop me a note in the comments and let me know how it turned out. Your feedback means the world to me! One more thing if you like shrimp recipes that are easy and delicious try my Tomato piccata shrimp bucatini

Quick and easy shrimp scampi spaghetti recipe



Shrimp Scampi Spaghetti is a quick and easy Italian-inspired pasta made with tender shrimp, garlic, lemon, olive oil, and butter tossed with spaghetti. It’s a simple dinner that comes together in about 30 minutes and is full of fresh, bright flavor.

- 12 oz spaghetti
- 1 lb. large shrimp (peeled and deveined (tails on or off))
- 4 tablespoons butter
- 2 tablespoons olive oil
- 3 cloves garlic (finely minced)
- 1 teaspoon red pepper flakes (optional)
- 1/2 cup dry white wine
- 1 cup chicken stock
- 1 cup capers
- Juice of 1 lemon (plus slices optional)
- Salt and pepper (to taste)
- 1/4 cup chopped fresh parsley

1. Cook the spaghetti in a large pot of salted boiling water until al dente, about 8–10 minutes. Reserve 1/2 cup of pasta water before draining.
2. Season the shrimp with salt and pepper In a large skillet, heat the olive oil and 2 tablespoons of the butter over medium-high heat. Add the shrimp in a single layer, and cook for 1–2 minutes per side, until pink and just cooked through. Remove shrimp and set aside.
3. Make the sauce: In the same skillet, reduce heat to medium. Add the remaining 2 tablespoons butter and garlic. Sauté for 1 minute until fragrant. Stir in red pepper flakes (if using), then add white wine. Simmer for 2–3 minutes to reduce slightly. Then add the chicken stock, lemon juice, capers, 2 to 3 lemon slices and reserved pasta water, simmer until sauce thickens (5-7 minutes) then remove the lemon slices

4. Combine and toss: Return shrimp to the pan, and toss in the cooked spaghetti. Add more reserved pasta water a little at a time to loosen the sauce, if the sauce is too tight.
5. Serve: Sprinkle with parsley, adjust seasoning, and serve hot with grated Parmesan and fresh lemon wedges if desired

Don’t overcook the shrimp. They only need a few minutes to turn pink and opaque. Finish the pasta in the sauce with a splash of pasta water so everything comes together into a silky sauce.

Main Course

Italian

shrimp scampi spaghetti,recipe