

Plate Dream

Garlic Butter Shrimp Scampi Pasta

10 min Prep time	**15 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb large shrimp, peeled and deveined
- [ ] 8 oz linguine or spaghetti
- [ ] 4 tbsp unsalted butter
- [ ] 4 cloves garlic, minced
- [ ] 1 lemon, juiced
- [ ] 2 tbsp olive oil
- [ ] 1/4 cup fresh parsley, chopped
- [ ] Salt and black pepper to taste

Optional Add-Ons

- [ ] 1/4 tsp red pepper flakes
- [ ] 1/2 cup cherry tomatoes, halved

Instructions

1. Bring a large pot of salted water to boil; cook pasta al dente according to package, then reserve 1 cup of cooking water and drain.
2. While pasta cooks, heat olive oil and 2 tbsp butter in a wide skillet over medium-high heat.
3. Add shrimp, season with salt and pepper, and sear 2 minutes per side until pink; remove shrimp and set aside.
4. Lower heat, add remaining butter and minced garlic; sauté until fragrant, about 30 seconds, then stir in lemon juice and red pepper flakes if using.
5. Return shrimp to pan, add cooked pasta, toss everything together, adding reserved pasta water a little at a time until sauce coats evenly.
6. Finish with chopped parsley, adjust seasoning, and serve immediately.

Nutrition per serving

420 kcal	28 g	45 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce looks too thick, add a splash more pasta water.
- For extra richness, finish with a small pat of cold butter just before plating.
- Taste and adjust salt after the lemon juice, as butter can mute saltiness.