

Choco Fever Dream

Creamy Tuscan Shrimp Linguine

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb large shrimp, peeled and deveined
- [ ] 12 oz linguine
- [ ] 2 tbsp butter
- [ ] 3 cloves garlic, minced
- [ ] 1/3 cup sun-dried tomatoes, sliced
- [ ] 1 cup heavy cream
- [ ] 1/2 cup grated Parmesan cheese
- [ ] 2 tbsp fresh basil, chopped
- [ ] 1 tsp lemon zest
- [ ] 1 tbsp lemon juice
- [ ] Salt and freshly ground black pepper to taste

For the Garnish

- [ ] Extra Parmesan shavings
- [ ] A drizzle of olive oil
- [ ] Fresh basil leaves

Instructions

1. Bring a large pot of salted water to a boil, add linguine, and cook until al dente. Reserve 1 cup of pasta water, then drain.
2. Meanwhile, melt butter in a large skillet over medium heat. Add minced garlic and sauté until fragrant, about 30 seconds.
3. Add the shrimp to the skillet, season with a pinch of salt, and cook until pink on both sides, roughly 2-3 minutes per side. Remove shrimp and set aside.
4. Stir sun-dried tomatoes into the pan, then pour in the heavy cream. Bring to a gentle simmer, letting the sauce thicken slightly, about 3-4 minutes.
5. Mix in grated Parmesan, lemon zest, and lemon juice. Adjust thickness with reserved pasta water if needed.
6. Return the shrimp and cooked linguine to the skillet, toss to coat everything evenly, and fold in fresh basil. Season with salt and pepper to taste.
7. Serve immediately, garnished with extra Parmesan, a drizzle of olive oil, and a few basil leaves.

Nutrition per serving

480 kcal	30 g	45 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce becomes too thick, add a splash more pasta water.
- Taste before adding extra salt; the cheese already contributes saltiness.
- For a spicier version, stir in a pinch of red pepper flakes with the garlic.