

Choco Fever 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 spaghetti or linguine
- [ ] 3 tbsp unsalted butter
- [ ] 3 cloves garlic, minced
- [ ] 1 tbsp olive oil
- [ ] Juice of 1 lemon
- [ ] Zest of 1 lemon
- [ ] ¼ cup fresh parsley, chopped
- [ ] Salt and freshly ground black pepper to taste

Optional Garnish

- [ ] Red pepper flakes
- [ ] Grated Parmesan cheese

Instructions

1. Bring a large pot of salted water to boil; cook the pasta until al dente, then reserve ½ cup of the cooking water and drain.
2. While the pasta cooks, pat the shrimp dry with paper towels. Heat olive oil and 1 tbsp butter in a large skillet over medium-high heat.
3. Add the shrimp to the skillet, season with salt and pepper, and sear for 1–2 minutes per side until pink and just cooked through; remove and set aside.
4. Reduce heat to medium, add the remaining 2 tbsp butter and minced garlic; sauté until fragrant, about 30 seconds, being careful not to brown.
5. Return the shrimp to the pan, add the cooked pasta, lemon juice, zest, and a splash of the reserved pasta water; toss gently until everything is coated and glossy. Finish with fresh parsley, a pinch of red pepper flakes if desired, and serve immediately.

Nutrition per serving

420 kcal	32 g	45 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- Ensure shrimp are completely dry before searing for a proper crust.
- If the sauce thickens too much, add more reserved pasta water a tablespoon at a time.
- For extra brightness, finish with a drizzle of high-quality extra-virgin olive oil.