

Garlic Shrimp Linguine

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SERVES 8

INGREDIENTS

- 1 pound uncooked linguine
- 1 tablespoon butter
- 3 tablespoons white wine
- 2 teaspoons grated Parmesan cheese
- 3 cloves garlic, minced
- 1 teaspoon chopped fresh parsley
- 1 pinch salt and pepper to taste
- 1 pound medium shrimp, peeled and deveined

PREPARATION

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.
2. In a medium saucepan, melt butter over medium low heat; add wine, cheese, garlic, parsley and salt and pepper to taste. Simmer over low heat for 3 to 5 minutes, stirring frequently.
3. Increase heat to medium high and add shrimp to saucepan; cook for about 3 to 4 minutes or until shrimp begins to turn pink. Do not overcook.
4. Divide pasta into portions and spoon sauce on top; garnish with Parmesan cheese and fresh parsley, if desired.