

Zucchini Bread Recipes

Creamy Tuscan Shrimp Linguine

15 min Prep time	**25 min** Cook time	**40 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
- [ ] 2 tbsp olive oil
- [ ] 3 cloves garlic, minced
- [ ] 1/3 cup sun-dried tomatoes, sliced
- [ ] 2 cups fresh spinach leaves
- [ ] 1 cup heavy cream
- [ ] 1/2 cup grated Parmesan cheese
- [ ] Zest of 1 lemon
- [ ] 2 tbsp fresh lemon juice
- [ ] Salt and black pepper to taste

Instructions

1. Bring a large pot of salted water to a boil; cook linguine until al dente, about 9 minutes. Reserve 1 cup of pasta water, then drain.



2. While the pasta cooks, heat butter and olive oil in a wide skillet over medium-high heat. Add shrimp, season with salt and pepper, and sear until pink and just cooked through, about 2-3 minutes per side. Remove shrimp and set aside.



3. In the same skillet, reduce heat to medium and add minced garlic; sauté until fragrant, about 30 seconds. Stir in sun-dried tomatoes, then pour in heavy cream, stirring constantly until the sauce begins to thicken.



4. Add the cooked linguine, spinach, and shrimp back to the pan. Toss gently, adding reserved pasta water a little at a time until the sauce coats each strand. Finish with Parmesan, lemon zest, and lemon juice. Season with additional salt and pepper if needed.

5 Serve immediately, garnished with extra Parmesan and a drizzle of olive oil. For a fresh twist, sprinkle chopped basil on top.



Nutrition per serving

470 kcal	32 g	38 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce thickens too quickly, add a splash more pasta water.
- Do not over-cook the shrimp; they become rubbery.
- For extra depth, stir in a teaspoon of smoked paprika with the garlic.