# Pasta with Shrimp

## Family Chef: Tom Sloan

### Original Recipe Inspiration: Pieced together over the years

#### Ingredients:

1.5 lbs Shrimp – thawed with shells and tails removed

4 tbsp olive oil for cooking – have additional olive oil to add to dish for serving

3 cloves of garlic – chopped

½ tsp crushed red pepper

1 tsp Coarse Salt

½ c shredded parmesan

1 lb Pasta – Linguine is my preference, but any string pasta will work well

#### Instructions:

1. In a medium saucepan heat 2 tbsp of olive oil over medium heat.
2. Add garlic to the saucepan and heat the garlic until it becomes aromatic -approximately 2 minutes. Ensure that you don’t burn the garlic.
3. Add the additional olive oil, shrimp, coarse salt, and red pepper flacks to the pan and sauté for approximately 3 to 4 minutes, until the shrimp is cooked. You may need to flip the shrimp to ensure that it cooks evenly.
4. In a large saucepan, boil water for pasta. When it comes to a boil add salt and pasta to boiling water.
5. When pasta is done, reserve ½ cup of water and drain the pasta in a colander.
6. Add the reserved water to the shrimp and cook for another 2 minutes.
7. Combine the pasta and shrimp in a large bowl and toss together. Drizzle additional olive oil over the dish.
8. Combine with the shredded parmesan cheese and serve.

#### Notes:

1. Serve with additional parmesan, black pepper, and olive oil so that guests can add per their preference.
2. This dish can also be prepared as an appetizer by simply removing the pasta and the parmesan cheese. It makes for a great hot appetizer and can be served with Italian bread to be used to dip into the sauce.