

Creamy Tuscan shrimp linguine

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/spicy-italian-carbonara-with-shrimo-recipe>

Ingredients:

- 1 pound shrimp deveined raw
- 1 teaspoon salt
- 1 teaspoon garlic granules
- 1/4 teaspoon ground black pepper
- 2 tablespoons olive oil
- 4 large garlic cloves minced
- cider Splash, or stock
- 1 shallot finely diced
- 3 1/2 ounces sun dried tomatoes chopped
- 1 1/2 cups single cream
- 3 handfuls baby spinach
- 1 lemon
- 2 tablespoons fresh parsley chopped
- 10 1/2 ounces linguine dried, cooked till al dente

Nutrition:

1. Calories: 800 calories
2. Carbohydrate: 92 grams
3. Cholesterol: 245 milligrams
4. Fat: 32 grams
5. Fiber: 7 grams
6. Protein: 41 grams
7. SaturatedFat: 14 grams
8. Sodium: 1350 milligrams
9. Sugar: 19 grams

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