

Creamy Shrimp Pesto Pasta

Yield: 4 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/shrimp-pesto-pasta-recipes>

Ingredients:

- 1 pound large shrimp peeled and deveined
- butter I always cook with unsalted, but salted is fine
- all purpose flour you need this to thicken the sauce
- half n half << that's equal parts heavy cream and whole milk
- Parmesan cheese use the fresh stuff for best flavor!
- pesto sauce << this is my homemade recipe, but store-bought is totally fine!
- black pepper
- red pepper flakes
- 1 pound linguine
- 1/4 cup unsalted butter
- 2 cloves garlic minced
- 1 tablespoon all purpose flour
- 2 cups half and half
- 1 cup freshly grated Parmesan cheese
- 1/2 teaspoon kosher salt not table salt
- 1/2 teaspoon black pepper
- 1/8 teaspoon red pepper flakes cracked
- 1/3 cup pesto sauce homemade or store-bought
- 1 pound large shrimp peeled and deveined, thawed if frozen
- basil Fresh torn, for garnish, optional

Nutrition:

1. Calories: 1170 calories
2. Carbohydrate: 106 grams
3. Cholesterol: 465 milligrams
4. Fat: 49 grams
5. Fiber: 6 grams
6. Protein: 77 grams
7. SaturatedFat: 25 grams

8. Sodium: 1180 milligrams
 9. Sugar: 4 grams
-

Thank you for visiting our website. Hope you enjoy Creamy Shrimp Pesto Pasta above. You can see more 19 shrimp pesto pasta recipes You must try them! to get more great cooking ideas.