



CREAMY ITALIAN PASTA AND SHRIMP DINNER

15-20 medium raw shrimp, peeled
and deveined

1 tsp. **Garlic Pepper with a Twist of
Lemon**

2 Tbsp. **Fresh Harvest Garlic Olive Oil**

2 Tbsp. butter

1 cup cream (can use half and half)

½ cup white wine

1 Tbsp. Lemon juice

½ cup grated Parmesan cheese

1 Tbsp. **Oh! So Garlic**

1 ½ Tbsp. **Italian Rustico Seasoning
Blend**

Salt and pepper to taste

Cooked pasta (linguine or pasta of your choosing). Sprinkle shrimp with **Garlic Pepper with a Twist of Lemon**. Heat butter and olive oil in a large skillet over medium-high heat until melted and hot. Add shrimp and cook for 2-3 minutes. Turn and continue cooking 2-3 minutes, remove from pan and set aside. To the same pan, add cream, wine, cheese, lemon juice, salt and pepper, **Oh! So Garlic** and **Italian Rustico Seasoning Blend**. Simmer until sauce has thickened slightly. Add shrimp and simmer for 2-3 minutes. Serve over cooked pasta. Add chopped parsley for garnish if so desired.



- **Garlic Pepper with a Twist of Lemon**
- **Fresh Harvest Garlic Olive Oil**

- **Oh! So Garlic**
- **Italian Rustico Seasoning Blend**