



CREAMY GARLIC SHRIMP AND PASTA

Fettuccine or linguine pasta

1 cup heavy whipping cream

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

½ cup grated Parmesan cheese, more
for garnish (optional)

20 -25 raw shrimp, peeled and
deveined

1½ Tbsp. **Oh! So Garlic**

Prepare pasta according to package directions. Drain, reserving ½ cup pasta water. While pasta is cooking, in large skillet heat oil over medium-high heat. Add shrimp; sauté 2 minutes. Add **Oh! So Garlic**; continue sautéing until shrimp is cooked through and opaque in colour, about 3-4 minutes. Stir in cream; salt and pepper as desired. Reduce heat and simmer for 5 minutes. Add pasta and reserved ½ cup pasta water; toss to coat. Simmer, stirring frequently, 2-3 minutes. Sprinkle with Parmesan cheese and stir into pasta. Continue simmering, stirring frequently, until sauce has thickened and coats pasta, about 1-2 minutes. Serve with additional Parmesan cheese, if desired.

