



SHRIMP & PASTA DINNER IN UNDER 30 MINUTES

Linguine

14 medium/large shrimp (peeled and deveined)
3 Tbsp. butter, divided
1 tsp. **Sunset Seasoned Salt**
2 tsp. **Mango Chili Lime Seasoning**
2 tsp. **Oh! So Garlic**
Meyer Lemon Infused Olive Oil

Sauce

1 cup cream
1/3 cup white wine
1/4 cup grated parmesan cheese
1 Tbsp. **YGY Easy Eats Roasted Garlic Aioli Seasoning**
2 tsp. **Garlic Pepper with a Twist of Lemon**
2 Tbsp. Lemon juice

Prepare the sauce by combining all ingredients in a small pot, simmer on low for 15 minutes while pasta is cooking. In a large pot of boiling water, add salt and linguine and cook according to package directions. When pasta is almost done, heat 2 tablespoons butter in a fry pan over medium heat and add shrimp seasoned with Mango Chili Lime Seasoning and Sunset Seasoned Salt. Melt 1 tablespoon butter and add 2 teaspoons Oh! So Garlic to hydrate, set aside. When pasta is cooked to your liking, drain and toss with hydrated garlic/butter mixture. Plate, add sauce and shrimp plus additional grated Parmesan cheese and a drizzle of Meyer Lemon Infused Olive Oil. Enjoy!!



- **Garlic Pepper with a Twist of Lemon**
- **Mango Chili Lime Seasoning**

- **YGY Easy Eats Roasted Garlic Aioli Seasoning**
- **Meyer Lemon Infused Olive Oil**

- **Oh! So Garlic**
- **Sunset Seasoned Salt**