



Garlic Shrimp Pasta

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
3-4 People	10 MIN	15 MIN		10

Garlic shrimp pasta is a flavorful and satisfying dish made with tender shrimp, garlic, and a light, savory sauce. The combination of juicy shrimp and aromatic garlic creates a perfect balance of taste and texture. This easy recipe comes together quickly and is ideal for both weeknight dinners and special meals. It delivers restaurant-quality flavor using simple ingredients.

Ingredients

- 8 oz pasta (spaghetti or linguine)
- 1 pound shrimp, peeled and deveined
- 4 garlic cloves, minced
- 3 tablespoons olive oil or butter
- 1 tablespoon lemon juice
- Salt and pepper to taste
- 2 tablespoons fresh parsley
- Optional: chili flakes

Recipe Summary

- Prep Time: 10 minutes
- Cook Time: 15 minutes
- Total Time: 25 minutes
- Servings: 3-4
- Course: Main Dish
- Cuisine: Italian-inspired

Cooking Method

Instructions

1. Cook pasta according to package instructions and drain.
2. Heat olive oil or butter in a pan over medium heat.
3. Add garlic and sauté for **1 minute** until fragrant.
4. Add shrimp and cook for **2-3 minutes per side** until pink.
5. Add lemon juice, salt, pepper, and chili flakes if using.
6. Add cooked pasta and toss to combine.
7. Mix well until evenly coated.
8. Garnish with parsley and serve immediately.

Cooking Tips

- Do not overcook shrimp
- Use fresh garlic for best flavor
- Add pasta water if needed for a lighter sauce

Variations

- Add cream for a creamy version
- Add spinach or tomatoes
- Use garlic butter sauce for richness
- Add parmesan cheese

What to Serve with Garlic Shrimp Pasta

- Garlic bread
- Salad
- Roasted vegetables
- White wine

Storage

Store in an airtight container in the refrigerator for up to **2 days**.

Reheating

Reheat gently to avoid overcooking shrimp.

Frequently Asked Questions

How do I know shrimp is cooked?

It turns pink and opaque.

Can I use frozen shrimp?

Yes, thaw before cooking.

Can I make it spicy?

Add chili flakes or chili oil.

Recipe Author

Mary Thompson

Generated on: Jul 11, 2026 02:54

Downloaded from iheartgarlic.com

