

Shrimp Fettuccine

la cocina

de LIBROS

Ingredients

8 ounces fettuccine

1 pound medium shrimp, peeled and deveined
Kosher salt and freshly ground black pepper, to taste

8 tablespoons (1 stick) unsalted butter, divided
4 cloves garlic, minced

1/2 teaspoon dried oregano

1/2 teaspoon crushed red pepper flakes

2 cups baby arugula

1/4 cup freshly grated Parmesan

2 tablespoons chopped fresh parsley leaves

Directions

In a large pot of boiling salted water, cook pasta according to package instructions; drain well. Season shrimp with salt and pepper, to taste; set aside. Melt 2 tablespoons butter in a large skillet over medium high heat. Add garlic, oregano and red pepper flakes, and cook, stirring frequently, until fragrant, about 1-2 minutes.

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Add shrimp and cook, stirring occasionally, until pink, about 2-3 minutes; set aside.

Melt remaining 6 tablespoons butter in the skillet. Stir in pasta, arugula and Parmesan until arugula begins to wilt, about 2 minutes. Stir in shrimp.

Serve immediately, garnished with parsley, if desired.



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