Shrimp Fettuccine

**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.

In a large skillet, add the remaining 6 tablespoons of butter, the arugula, Parmesan and parsley. Toss the pasta with the sauce and serve immediately.
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.