

Creamy Tomato Garlic Butter Shrimp

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Servings: 4

10 ounces linguini (or other pasta)
1 medium yellow onion, diced
2 tablespoons butter (or olive oil)
6 cloves garlic, minced
1 pound raw jumbo shrimp, peeled and deveined
2 teaspoons dried basil
1 teaspoon salt, divided
1 bottle (14 ounce) marinara sauce
1/2 chicken bouillon cube, crushed
2 tablespoons fresh chopped parsley
1 teaspoon fresh ground black pepper, divided
pinch granulated sugar
2/3 cup milk (or half-and-half)
grated Parmesan cheese (for serving)
fresh chopped parsley (for serving)

Cook the pasta to al dente according to package directions. Drain. Set aside. (While the pasta is boiling, prepare the shrimp sauce.)

Heat the butter in a large skillet or pan over medium heat. Add the onion and fry until transparent. Stir in the garlic and fry until fragrant (about 30 seconds). Add in the shrimp with the basil and 1/2 teaspoon of salt. Saute' the shrimp for 2 minutes on one side. Flip and continue to saute' on the other side for a further minute.

Quickly add in the sauce, crushed bouillon, parsley, pepper, sugar and remaining salt. Allow the sauce to heat through for another minute before adding the milk. Continue cooking for a further minute or until the shrimp are cooked through.

Once the pasta is cooked and drained, stir it through the creamy tomato sauce. Toss until combined. Season with extra salt, if desired. Garnish with Parmesan cheese and parsley.

Per Serving (excluding unknown items): 57 Calories; 1g Fat (22.0% calories from fat); 2g Protein; 10g Carbohydrate; 2g Dietary Fiber; trace Cholesterol; 885mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 1/2 Fat.