



## Creamy Garlic & Shrimp Linguine

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### Ingredients

- 8 oz linguine
- 1 lb large shrimp, peeled and deveined
- 3 cloves garlic, minced
- 1 cup heavy cream
- 1/2 cup chicken broth
- 1/2 cup grated Parmesan cheese
- 2 tablespoons butter
- 2 tablespoons olive oil
- Fresh parsley, chopped (for garnish)
- Salt and pepper to taste

### Directions

- Cook the linguine according to the package instructions until al dente. Drain and set aside.
- In a large skillet, heat the olive oil over medium heat. Add the shrimp and cook until pink and opaque, about 2-3 minutes per side. Season with salt and pepper. Remove the shrimp from the skillet and set aside.
- In the same skillet, melt the butter and add the minced garlic. Sauté for about a minute until fragrant.
- Stir in the heavy cream and chicken broth, bringing the mixture to a simmer. Let it cook for 2-3 minutes.
- Add the grated Parmesan cheese and stir until the sauce thickens and becomes creamy.
- Return the cooked shrimp to the skillet, tossing to coat them in the sauce.
- Serve the creamy garlic shrimp over the linguine, garnishing with fresh chopped parsley.