

SHRIMP AND LEMON BASIL PASTA

- 2 lbs 71/90 Cooked Tail Off CenSea Shrimp
- 1 1/2 lbs Linguine or other pasta
- 2 Tbsp Unsalted butter melted
- 1 Tbsp Fresh lemon juice
- 1 tsp Basil leaves
- 1 tsp Garlic salt
- 1/4 tsp Black pepper
- 1/4 cup Grated parmesan cheese

1. Cook pasta in a large pan of boiling water for 10 minutes, or until al dente.
2. Add shrimp and drain immediately.
3. Return pasta mixture to pan.
4. Combine next 5 ingredients in a bowl.
5. Toss with cooked pasta and shrimp.
6. Sprinkle cheese over pasta and serve immediately.

ADDITIONAL INFORMATION

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| Ingredients | 1 1/2 lbs Linguine or other pasta , 1 Tbsp Fresh lemon juice , 1 tsp Basil leaves , 1 tsp Garlic salt , 1/4 cup Grated parmesan cheese , 1/4 tsp Black pepper , 2 lbs 71/90 Cooked Tail Off CenSea Shrimp , 2 Tbsp Unsalted butter melted |
| Course | Dinner , Entrees |
| Cuisine | Italian |
| Category | Pasta , Seafood |
| Serving Size | 4 |