

## 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

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