

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

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