
Creamy Pesto Shrimp

4 portions

1 pound linguine pasta

1/2 cup butter

2 cups heavy cream

1/2 tsp black pepper

1 cup grated parmesan
cheese

1/3 cup pesto

1 pound large shrimp,
peeled and deveined

- ❶ Bring a large pot of lightly salted water to a boil.
- ❷ Add linguine pasta and cook until al dente- 8-10 minutes.
- ❸ In a large skillet, melt butter over medium heat.
- ❹ Stir in cream, season with pepper and cook 6-8 minutes, stirring constantly.
- ❺ Stir in Parmesan cheese into cream sauce stirring until thoroughly mixed.
- ❻ Blend in pesto and cook for 3-5 minutes, until thickened.
- ❼ Stir in the shrimp and cook until they are pink, about 5 minutes.
- ❽ Serve over hot linguine.