

RECIPE

Creamy Garlic Shrimp

Creamy Garlic Shrimp with Parmesan is a deliciously easy shrimp recipe. Coated in a rustic and buttery sauce ready in less than 10 minutes, people will think there is a hidden chef in your kitchen! Transform ingredients you most likely already have in your refrigerator into an incredible dinner!

Ready in **20 minutes**

Serves **2 people**

Tips

- Use a good quality dry white wine such as pinot grigio or chardonnay
- White wine can be replaced by chicken broth. The flavor in the sauce will be altered.
- You can use reduced fat cream or light cream or use half and half

Ingredients

- Package of Miracle Pasta, cooked according to package directions
- ½ T. olive oil
- ½ pound shrimp, tails on or off
- Salt and pepper
- 1 T. unsalted butter
- 3 cloves garlic (I used 2 small ones)
- ¼ c. dry white wine or chicken broth
- ¾ cup heavy cream
- ¼ c. freshly grated Parmesan cheese
- 1 T. freshly chopped parsley

Preparation

1. Heat oil in a large skillet over medium-high heat.
2. Season shrimp with salt and pepper and fry for 1 - 2 minutes on each side, until just cooked through and pink.
3. Transfer to bowl; set aside.
4. Saute garlic until fragrant, about
5. Pour in the wine or broth; allow to reduce to about half
6. Reduce heat to low-medium, add the cream and bring to a gentle simmer, while stirring occasionally.
7. Season with salt and pepper
8. Add the Parmesan cheese and allow the sauce to simmer for another minute or until the cheese melts and the sauce thickens.
9. Return the shrimp to the sauce.
10. Add the Miracle Noodles.
11. Sprinkle with parsley and serve.