

Lemon Garlic Shrimp Pasta

from Ms. enPlace

1 lb peeled shrimp
2 T butter
1 T olive oil
2 cloves garlic, minced or smashed (Use smashed garlic if you don't like pieces of garlic in your food)
3 T lemon juice
¼ to ½ t salt (to taste)
black pepper, to taste
Hot sauce, to taste
1 T Worcestershire sauce
about 2 T chopped parsley
4 servings of pasta

Boil water for pasta. While water comes to a boil, chop and measure ingredients for shrimp.

Heat butter and olive oil in a skillet. Cook garlic on medium low until tender. Cook pasta so that it is ready when the shrimp are. If using smashed garlic, discard before making the sauce.

Add all ingredients to skillet, except for shrimp and parsley, bring to a simmer, and cook for a few minutes, stirring. Add shrimp to skillet along with about 3/4 of the parsley and simmer for about 8 minutes, or until cooked through. Don't over cook! Stir while cooking to coat with sauce. Toss cooked pasta, shrimp, and remaining parsley together. Serve immediately. Serves 4.