

Simple Shrimp Pasta

Ingredients

- 1 pound jumbo shrimp
- 1 small package of basil (chopped roughly)
- 2 cloves garlic chopped very fine
- 1 8 ounce package of white mushrooms sliced
- 1 tablespoon olive oil
- 1 8 ounce package of angel hair (or spaghetti...or linguini...any thin pasta)
- 1 ½ teaspoons dried oregano
- Ground pepper to taste
- Ground salt to taste
- ½ stick of butter
- 2 ounces dried parmesan cheese
- ½ stick of butter
- 2 ounces shredded parmesan cheese

Preparation

- **Step 1:** Prepare pasta, drain and set aside. (you may have to mix a little water in periodically to keep the pasta from becoming a bread ball)
- **Step 2:** Heat a large skillet until it's very hot at med- high heat
- **Step 3:** Wash and slice mushrooms, and peel the shrimp (also squeeze the tail and remove the tails unless you are some sort of cartoon villain that just enjoys watching people fumble with how to deal with the tail without looking like an animal)
- **Step 4:** Add half stick of butter, mushrooms, cream and garlic to hot pan and cook until mushrooms are tender
- **Step 5:** Add in the shrimp and basil. The shrimp cook quickly so let them cook for about 2-4 minutes then add the cooked angel hair to the pan and mix evenly
- **Step 6:** The pasta is ready to plate, when you plate the pasta spoon some of the shrimp and mushrooms, and basil on top of the pasta. Then add salt and pepper to taste and possibly a twist of lime and sprinkle parmesan cheese on top.