

Shrimp Tagliatelle Primavera

Ingredients

- 1 pound jumbo shrimp
- 1 8 ounce package of basil
- 2 cloves garlic chopped very fine
- 8 green olives
- 1 tablespoon olive oil
- 1 8 ounce package of tagliatelle
- ground salt to taste
- ½ stick of butter
- 2 ounces shredded parmesan cheese
- ¼ cup cream
- 4 Roma tomatoes

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:** Peel the shrimp and cut the tomatoes in quarters (also squeeze the tail and remove the tails unless you are some sort of cartoon villain petting a cat while watching people fumble with how to deal with the tail without looking like an animal)
- **Step 4:** Add half stick of butter, cream, and garlic to hot pan and cook until garlic is tender tender
- **Step 5:** Add in the shrimp, and tomatoes. The shrimp cook quickly so let them cook for about 2-4 minutes then add the cooked tagliatelle and salt 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 tomatoes, 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.