

Creamy Shrimp Homemade Spinach Pasta

This week I am sharing with you a simple recipe for shrimp in creamy sauce. This sauce is great when server over a pasta, especially if it is homemade pasta.



Remember my homemade spinach pasta? Well, this time I decided to dress up a little my pasta dish by making this rich cream sauce with shrimps in it...the recipe is pretty simple and so tasty...creamy and yes, very rich...

I took two little "spinach pasta nest" from the freezer. Toss into a boiling water like any pasta...and voilà, homemade spinach pasta...is ready to be dressed.

Ingredients:

- 3 oz cream cheese
- $\frac{1}{2}$ cup milk
- $\frac{1}{4}$ cup grated parmesan
- 1 small onion, finely chopped
- 3 garlic cloves, finely chopped
- 1 tablespoon olive oil
- 1 tablespoon butter
- 8 oz shrimp
- Sal and fresh ground black pepper to taste



Directions:

In a medium sauce pan heat 1 tablespoon butter, sauté onion and garlic, until slightly golden. Add milk and cream cheese, reduce the heat to low. Stir constantly until the cream cheese melts and the mixture begins to thicken. Add the heavy cream, salt and pepper to taste. Turn to simmer.

In the meantime, in a fry pan, add the butter and pan fry the shrimps, first one side and the other until the color turns pink.

Remove the cream sauce from the heat, add the parmesan and mix gently. Add the shrimps to the cream sauce.

Pour the sauce over the spinach pasta or any pasta of your choice.





If you enjoy this creamy shrimp sauce recipe, you might want to try the recipe for Homemade Spinach Pasta.

Thank you for visiting Color Your Recipes...have a colorful week!