

Creamy Spinach Shrimp Pasta

Ingredients

1 lb Shrimp (peeled and deveined)
1 T Olive Oil
1 T Butter
2 clv Garlic (minced)
2 t Salt
1 t Ground Black Pepper
1 1/2 c Milk
1 1/2 c Chicken Broth
8 oz Fettuccine
4 c Spinach
1/2 t Italian Seasoning
1/4 c Parmesan

Instructions

1. In a heated pot, melt butter and olive oil. Add garlic and shrimp, seasoning with 1 teaspoon salt and 1/2 teaspoon pepper. Cook until shrimp is pink, then put aside.
2. In the same pot, add milk, broth, and pasta. Cook for 10 minutes, stirring occasionally, so that the pasta does not stick to each other.
3. Once pasta is al dente, add in spinach, 1 teaspoon salt, 1/2 teaspoon pepper, Italian seasoning, and cheese, and mix until spinach is wilted and everything is coated in the sauce.
4. Add the shrimp back in and give it a stir until fully incorporated. Serve with some extra parmesan cheese, if desired.