JANE SMITH LIFESTYLE

Cajun Shrimp Pasta

Prep: 10 min | Cook: 20 min | Serves: 4



Serious flavor on the table in under thirty minutes. The shrimp get a bold Cajun seasoning and go into pasta with a rich Parmesan cream sauce.

Ingredients

- 12 oz fettuccine or penne
- 1.5 lb shrimp, peeled and deveined
- 2 tbsp Cajun seasoning
- 2 tbsp olive oil
- 3 tbsp butter
- 3 cloves garlic, minced
- 1 cup heavy cream
- 1/2 cup grated parmesan
- Fresh parsley, chopped

Directions

1. Cook pasta in salted boiling water until al dente; drain.
2. Toss shrimp with Cajun seasoning. Heat olive oil in a skillet over medium-high heat and cook shrimp 2–3 minutes per side until pink; remove.
3. Add butter and garlic to the pan, cooking until fragrant, about 1 minute.
4. Stir in cream and parmesan, simmering until slightly thickened, 3–4 minutes.
5. Toss in cooked pasta and shrimp, coating in the sauce. Garnish with parsley before serving.

Jane's Note

Don't overcook the shrimp — pull them from the pan the moment they turn pink, since they'll finish warming through again once tossed back in with the pasta and sauce.

This is a wonderful one for a relaxed dinner party since it comes together so quickly, with big, bold flavor that impresses without much fuss.

Storage: Refrigerate in an airtight container for 3–4 days; reheat gently.

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