

WARD TO STAKE READY

Ward Family Cookbook

A shared collection for potlucks, family nights, and Sunday dinners.

A living cookbook built from member submissions, ready for print preview and PDF export.

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MAINS

Creamy Pesto Shrimp

Loretta Buffa

This creamy pesto shrimp pasta is perfect for weeknight dinners and is one of our family's favorites.

Ingredients

- 1 pound linguine pasta
- 1/2 cup butter
- 2 cup heavy cream
- 1/2 tsp ground black pepper
- 1 cup grated Parmesan cheese
- 1/3 cup pesto
- 1 pound large shrimp, peeled and deveined

Instructions

1. Gather ingredients together.
2. Fill a large pot with lightly salted water and bring to a rolling boil. Stir in linguine and return to a boil. Cook pasta uncovered, stirring occasionally, until tender yet firm to the bite, about 8 to 10 minutes; drain.
3. Meanwhile, melt butter in a large skillet over medium heat. Stir in cream and season with pepper; cook, stirring constantly, for 6 to 8 minutes.
4. Stir Parmesan cheese into cream sauce until thoroughly mixed. Stir in pesto and cook until thickened, 3 to 5 minutes.
5. Stir in shrimp and cook until they turn pink, about 5 minutes. Serve sauce over hot linguine.
6. Serve hot and enjoy!

Notes

This recipe is also great when made with crabmeat instead of shrimp.