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## **Garlic Shrimp Pasta**

Garlic shrimp pasta is so easy to make it almost doesn't seem true! This particular recipe has 6 ingredients and can be made in a snap. It is loaded with flavor and can be very healthy if you use whole wheat pasta. I used brown rice pasta and the result was great!

Here is what you are going to need for this delicious dish:

- 1 pound shrimp, peeled and deveined
- 4 garlic cloves, minced
- 2 scallions, white and light green parts finely chopped
- 3 tablespoons finely chopped dill
- 12 oz. spaghetti pasta
- Grated Parmesan cheese

Bring a large pot of salted water to a boil. Add the pasta and cook according to instructions on package. Drain and shock cooked pasta with cold water to stop the cooking process. Set aside.

Rinse and pat dry the shrimp. Heat a large skillet with some olive oil and add the scallions and garlic. Cook for 3 to 4 minutes, until onions are soft and translucent. Add the shrimp and cook, flipping once, until turning pink - about 4 minutes. Add the pasta and heat through. Add the dill and toss to coat well. Season with salt & pepper to taste. Serve garnished with Parmesan cheese. Enjoy!