



Prep Time: 10-15 min.



Cook Time: 6-8 min.

Shrimp and Angel Hair Pasta

- 1 lb. Angel Hair Pasta
- 1 lb. Peeled and deveined Gulf or Pink Shrimp
- 1 juiced lemon
- 4 Tbl. butter
- ½ cup chopped parsley
- 3 cloves garlic, minced
- ¾ cup grated parmesan cheese
- 3 Tbl. Citrus Pepper blend

DIRECTIONS: Cook pasta as directed on box to al dente. Set aside. Sauté shrimp in butter for 3 minutes per side. Add garlic in with the shrimp after the first 3 minutes. Add the shrimp, garlic butter and lemon juice to the pasta and toss together. Add the parsley, cheese and Citrus Pepper blend and toss again. Serve immediately.



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