

Ingredients:

- 1 lb Super Colossal Shrimp, peeled and deveined
- 3 tbsp Oliverde Roasted Garlic Olive Oil
- 2 tbsp unsalted butter
- 4 cloves garlic, minced
- ½ tsp salt
- ¼ tsp black pepper
- ½ tsp smoked paprika
- 1 tbsp fresh lemon juice
- 12 oz pasta (linguine or fettuccine)
- ½ cup reserved pasta water
- ½ cup grated Parmesan cheese
- 2 tbsp fresh parsley, chopped

Instructions:

- **Cook the Pasta:** Boil pasta in salted water until al dente. Reserve ½ cup of pasta water, then drain and set aside.
- **Pan-Sear the Shrimp:** Heat Oliverde Roasted Garlic Olive Oil in a cast-iron skillet over medium-high heat. Season shrimp with salt, black pepper, and smoked paprika. Sear shrimp for 2-3 minutes per side until golden brown.
- **Grill the Shrimp:** Transfer seared shrimp to a preheated grill and cook for 1-2 minutes per side to develop a smoky char. Remove from heat and set aside.
- **4 Make the Sauce:** In the same skillet, melt butter, add garlic, and sauté for 1 minute. Stir in lemon juice and reserved pasta water, then toss in the cooked pasta and Parmesan cheese.
- **Combine & Serve:** Add grilled shrimp to the pasta, tossing gently. Garnish with parsley and extra Parmesan.
- **Enjoy! Serve hot with a side of roasted veggies or a fresh salad.**

GARLIC BUTTER SUPER COLOSSAL SHRIMP PASTA

