

Creamy Pesto Shrimp

One of our family's favorites, it's also great when made with crab meat instead of the shrimp. Prep Time: approx. 15 Minutes. Cook Time: approx. 15 Minutes. Ready in: approx. 30 Minutes. Makes 8 servings.

Printed from **Allrecipes**, Submitted by **Loretta Buffa**

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

Directions

- 1** Bring a large pot of lightly salted water to a boil. Add linguine pasta, and cook for 8 to 10 minutes, or until al dente; drain.
- 2** In a large skillet, melt the butter over medium heat. Stir in cream, and season with pepper. Cook 6 to 8 minutes, stirring constantly.
- 3** Stir Parmesan cheese into cream sauce, stirring until thoroughly mixed. Blend in the pesto, and cook for 3 to 5 minutes, until thickened.
- 4** Stir in the shrimp, and cook until they turn pink, about 5 minutes. Serve over the hot linguine.