

Scott's Quick Shrimp Pasta

3 TBSP olive oil

2 LBS raw peeled shrimp

1 TBSP butter

1 whole bulb of minced garlic

Fresh cut herbs

Basil, oregano, rosemary, etc.

Black pepper

Sea salt

Shredded Parmesan cheese

1 LBS pasta noodles

Boil water. In a medium sauce pan add olive oil, butter and garlic. Heat and saute for a minute.

Put pasta in boiling water and begin cooking.

While the pasta is cooking add shrimp to the garlic / olive oil pan and cook through. Be careful not to overcook.

Turn off the heat and when the noodles are done, drain and add the shrimp mixture and fresh chopped herbs and mix. Add black pepper to taste and pass the salt and parmesan cheese with the finished dish.