

Shrimp & Garlic Butter Pasta with Nuts

Serves 2

- 160 g spaghetti (80g per person)
- 100 g shrimp (peeled and deveined)
- 3 cloves garlic (thinly sliced or minced)
- 2 T olive oil
- 1 T butter
- 2 T nuts (pecans, walnuts, or pine nuts — lightly toasted)
- ½ tsp dried herbs (basil, oregano, thyme, or a mix)
- A pinch of red pepper flakes (optional)
- Salt and pepper to taste
- ¼ C reserved pasta water (adjust to preference)



1. Boil the **spaghetti** in salted water until al dente. Reserve about ½ C of pasta water, then drain and set the pasta aside.
2. In a dry pan, toast the **nuts** on medium heat until they are fragrant and lightly browned. Remove and set aside.
3. In the same pan, heat the **olive oil** and **butter** over **medium heat**.
4. Add the **garlic** and cook for **1-2 minutes**, being careful not to burn it.
5. Add the **shrimp**, cooking until they turn pink and opaque. Season with **salt, pepper**, and your choice of dried **herbs**. If you like a bit of heat, add a pinch of **red pepper flakes**.
6. Add the cooked spaghetti to the pan with the shrimp and garlic. Toss everything together. Gradually add about 1/4 cup of reserved pasta water to create a creamy sauce. Stir well, adding more water if needed to achieve your desired consistency.
7. Stir in the toasted **nuts**, adjust the seasoning, and serve hot.

Tips:

Adding about ¼ C of pasta water at a time should give the sauce a silky, creamy texture. You can always add more if you feel the sauce is too dry.

Feel free to garnish with fresh parsley or a squeeze of lemon juice for a bright finish.

A good rule of thumb for cooking pasta is to use about **1 liter (4 C)** of water for every **80-100 grams** of dried pasta. For this recipe with 160 grams of spaghetti (80 grams per person), you should use about **2 liters (8 cups)** of water.

Make sure to salt the water well (about 1-2 teaspoons per liter) to enhance the pasta's flavor.