



Garlic Shrimp with Angel Hair

Ingredients:

8 oz	Angel Hair Pasta
4 ½ tsp	Flour
¼ Cup	Grated Parmesan
2 Tbsp	Garlic – Minced
2 Cups	Fresh Broccoli
6 Tbsp	Butter – Divided
2 Cups	Half & Half Cream
2 Tbsp	Prepared Pesto
1 tsp	Hot Pepper Sauce
1 Lb.	Shrimp – Uncooked, Peeled

Directions:

While pasta is cooking, melt 4 Tbsp butter over medium heat and stir in flour until smooth. Gradually add cream, bring to a boil, cook, and stir for about 2 minutes until thickened. Stir in cheese, pesto, 1 Tbsp garlic, and hot sauce. Turn heat to low. In a large skillet sauté broccoli in the remaining butter for 5 minutes. Add shrimp and remaining garlic, cook until shrimp turns pink. Stir in the cream sauce then toss with the drained pasta

Enjoy!