



Garlic Butter Mushroom Shrimp Pasta

Ingredients:

15 ounces medium or jumbo shrimp peeled, deveined and tails removed
1 tablespoon olive oil
5 ounces mushrooms, such as blue oyster or lion's mane, sliced
1/2 cup white onion, chopped
3 garlic cloves, minced
5 tablespoons unsalted butter
1/2 cup chicken or vegetable stock
8 ounces fettuccine pasta
salt and pepper to taste

Instructions:

1. Cook pasta according to instructions on the box. Drain and keep warm.
2. In a large skillet, heat up olive oil and 1 tablespoon butter. Add shrimp to skillet, season with salt and pepper, and cook over medium heat, 2 to 3 minutes per side, until the shrimp are pink. Remove shrimp onto a plate and set aside.
3. Add 3 tablespoons of butter to skillet and melt. Add garlic and onion and sauté until fragrant and onion is almost translucent, about 2 to 3 minutes. Add mushrooms and cook until soft.
4. Add chicken stock and bring mixture to simmer.
5. Add shrimp back to the skillet, simmer 1 minute.
6. Add the last tablespoon of butter to dish. Stir in until melted. Remove skillet from heat.
7. Season dish with salt and pepper. Toss in cooked noodles. Garnish with chopped parsley and enjoy!

Recipe by Maddie Culbertson, demonstration kitchen coordinator for the Mills River Farm Market, and Healthy Living Coach for the YMCA.