

CopyCat Red Lobster Shrimp Linguini Alfredo

Ingredients

1 tbsp olive oil
3 cloves garlic, minced
 $\frac{1}{2}$ lb baby shrimp, peeled and deveined
2 tbsp butter, unsalted
1 $\frac{3}{4}$ tbsp all-purpose flour
4 oz cream cheese, cubed
 $\frac{1}{2}$ cup Parmesan cheese, grated or powdered
 $\frac{1}{4}$ cup white wine vinegar
2 cups water
 $\frac{1}{2}$ tsp sea salt
 $\frac{1}{2}$ tsp black pepper, ground
 $\frac{1}{2}$ tsp scallions, chopped
10 oz linguini, cooked and drained

Directions

Pour olive oil into a large pan over medium-low heat. Wait until it's warm.

Add garlic and cook until fragrant.

Next, add the baby shrimps and sauté for 3 minutes until they turn pink and tender.

Remove the shrimps from the pan and set aside.

Add cream cheese. Continue stirring.

Add Parmesan cheese and white wine vinegar while continuously stirring to fully combine all ingredients.

Gradually add water. Stir until the sauce thickens.

Add sea salt and black pepper to season.

Add the shrimps and scallions.

Add the linguini. Mix to coat the pasta noodles completely.

Garnish with scallions and sprinkle with Parmesan cheese.

Serve while warm.