

# CopyCat Red Lobster Shrimp Pasta

## Ingredients

$\frac{1}{3}$  cup extra virgin olive oil  
2 garlic cloves  
 $\frac{1}{2}$  lb shrimp, peeled, deveined  
 $\frac{2}{3}$  cup clam juice  
 $\frac{1}{3}$  cup white wine  
1 cup heavy cream  
 $\frac{1}{2}$  cup Parmesan cheese  
 $\frac{1}{4}$  teaspoon dried basil, crushed  
 $\frac{1}{4}$  teaspoon dried oregano, crushed  
8 ounces pasta, cooked  
 $\frac{1}{2}$  tsp of red pepper flakes ( optional )

## Directions

Heat oil in a skillet – add garlic – lower heat and cook for 5 minutes.

Add shrimp and cook till shrimp is fully cooked – white meat.

Transfer shrimp to a plate.

Add clam juice and start whisking – slowly add in the wine. – raise heat to high and whisk for 5 minutes constantly.

Reduce heat and whisk in cream – add cheese and stir till smooth – add pasta and mix well – add in shrimp.

Serve with red pepper flakes on top.