

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.