

CopyCat The Cheesecake Factory Bistro Shrimp Pasta

Ingredients

For Pasta:

1 lb spaghetti, linguini, or angel hair

$\frac{1}{2}$ tsp salt

$\frac{1}{2}$ cup button mushrooms, quartered

1 cup tomatoes, preferably grape tomatoes, halved

2 tbsp olive oil

For Lemon basil cream sauce:

4 tbsp butter

4 garlic cloves, minced

2 cups heavy whipping cream

2 cups chicken broth

$\frac{1}{2}$ cup lemon juice

4 tbsp cornstarch

$\frac{1}{2}$ tsp ground black pepper

1 cup fresh basil, chopped

For Shrimp:

1 lb raw shrimp, deveined and with tail-on

2 eggs, beaten

1 cup flour

1 cup panko

1 tsp garlic powder

1 tsp Italian seasoning

3 tbsp unsalted butter

3 tbsp olive oil

Directions

Pasta:

Saute the mushrooms in oil.

Add the tomatoes and continue sauteing until warm. Set aside.

Add the salt to a pot of water and boil pasta until al dente.

Set the pasta aside covered with a little oil so it doesn't stick together.

Lemon basil cream sauce:

Melt the butter in a large skillet.

Add the garlic and saute for 2 minutes.

Add the cream and chicken broth. Bring it to a simmer and cook for about 8 minutes or until the mixture has reduced by half.

Whisk the freshly squeezed lemon juice and cornstarch together until smooth. Add the lemon mixture to the cream mixture and whisk constantly for 2 minutes. Let it cook under the lowest heat just to keep warm. Add in basil and pepper.

Shrimp:

Sift the flour and garlic powder, then add in the panko and Italian seasoning.

Dip the raw shrimp in eggs and then transfer to coat with panko breadcrumbs and flour mixture.

Fry in butter and oil for a few minutes until golden brown.

Allow them to drain on a paper towel covered plate and cook the remainder of shrimp the same way.

To serve:

Plate your cooked pasta. Add the desired amount of cream sauce. Top with tomatoes, mushrooms, and shrimp to finish, and enjoy!