

Creamy Lemon Shrimp over Pasta

Original • Shared by Steve Janowicz

Ingredients

- 10-15 Jumbo Shrimp
- 2 tablespoons of Jarlic
- 1 Cup of mushrooms (chopped)
- 1 small onion (finely chopped)
- 1 small jar of capers
- 2 packets of ranch seasoning
- 2 tablespoons of basil
- 2 teaspoons of paprika
- 2 tablespoons of white flour
- 1 cup of white wine



Instructions

1. Chopped onion in the pan with a little olive oil
2. Add the chopped mushrooms and add 2 tablespoons of flour. Wisk in the flour with white wine. Cook on medium for 5 minutes then add the garlic (jarlic), the ranch seasoning, the basil and paprika.
3. Let it cook for 5 minutes, then add the shrimp and capers into the pan with the sauce, while you cook the pasta. When the pasta is done, strain and add to the sauce. Mix and plate. Sprinkle Parmesan on top and serve.

Notes

I created this sauce and it came out great. Tasty and satisfying