

Gemelli with Baby Shrimp & Sweet Peas

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Ingredients

2 Tbls. butter OR margarine
2 Tbls. thinly sliced scallions / green onions
1 cup heavy cream
1 1/2 cups salad shrimp
1 cup frozen baby peas – thawed
1 1/2 tsp. garlic salt
salt and pepper – to taste
1 box gemelli pasta – prepared as directed

Directions

Melt the butter in a large broad saucepan or deep skillet. Add the scallions and cook, stirring, until wilted, about 2 minutes. Add the heavy cream and heat until boiling. Boil until slightly thickened and reduced to about 3/4 cup, about 5 minutes. Season with salts and pepper.

Add pasta to the heavy cream with shrimp and peas. Stir until heated through over low heat.