

Lemon Paprika Shrimp Pasta

Ingredients

8 ounces [linguine](#)
1 tablespoon [olive oil](#)
1 large sweet onion
2 cloves garlic, minced
1 tablespoon [rosemary](#)
1 tablespoon [thyme](#)
1 teaspoon [smoked paprika](#)
Salt, to taste
Pepper, to taste
1 pound large shrimp
1 cup white wine
1 tablespoon lemon juice
Parmesan cheese, for garnish

Directions

Bring a large pot of water to a boil. Generously salt the water.

Cook pasta for 8-9 minutes, or until al dente, and drain.

In a skillet over medium heat, add olive oil. Add the onion and cook until lightly browned and softened, about 3-4 minutes.

Add garlic, rosemary, thyme, smoked paprika, salt and pepper. Stir and cook an additional 2 minutes.

Add the shrimp and let them cook for 3 minutes. Flip and cook for another 3 minutes.

Add the white wine and lemon juice. Cook until the wine has reduced.

Add the cooked pasta to the skillet.

Toss, serve & enjoy!