

# Shrimp and Spinach Spaghetti

written by The Recipe Exchange | April 11, 2016

## **Ingredients**

6 oz spaghetti  
2 tablespoons unsalted butter  
1 tablespoon olive oil  
2 cloves garlic, finely minced  
8 oz tail-on, shelled and deveined shrimp  
2 tablespoons white wine, optional  
1/3 cup pasta water  
1/2 teaspoon salt or to taste  
2 cups baby spinach  
1/2 tablespoon chopped Italian flat-leaf parsley  
Lemon wedges

## **Directions**

Bring a pot of water to boil. Cook the spaghetti according to package instruction until al dente. Drain and save 1/3 cup of the pasta water. Set aside.

Heat up a skillet with the unsalted butter and olive oil. Saute the garlic and add the shrimp. Cook the shrimp until the surface turns opaque, add spaghetti, pasta water, white wine, salt, spinach, stir to combine well.

Turn off heat, stir in the parsley and serve the pasta immediately with some lemon wedges.