

1. Cook pasta in a large pan of boiling water for 10 minutes or until al dente
2. Add shrimp and drain immediately
3. Return pasta mixture to the pan
4. Combine next 5 ingredients in a bowl.
5. Toss with cooked pasta and shrimp.
6. Sprinkle cheese over pasta and serve immediately.

#### Lemon Shrimp with Pastas and Basil

This takes no time at all to prepare. It looks like you've cooked all day! So easy, so basic, so fragrant This works well with chicken also. I sometimes prepare this with both the chicken and the shrimp, but I make a little more sauce, and I will add a little chicken broth to the sauce.

#### Directions

#### Ingredients

- 1/2 lb linguine or 1/2 lb other pastas
- 3/4 lb cooked shrimp, thawed and drained, or fresh cooked
- 2 tablespoons unsalted butter, melted
- 1 tablespoon fresh lemon juice
- 1 and 1/2 teaspoons basil leaves
- 3/4 teaspoon garlic salt
- 1/4 teaspoon fresh ground black pepper
- 1/4 cup parmesan cheese, grated.