

Creamy Garlic Shrimp and Pasta

Ingredients:

- 3 quarts water
- 1 (9 ounce) package fresh linguine
- 1 pound peeled and deveined large shrimp
- ¼ cup dry white wine
- 1/3 cup plus 1 ½ tablespoons (3 ounces) light garlic and herbs spreadable cheese
- ½ cup fat-free milk
- 3 garlic cloves, pressed
- ½ teaspoon salt
- 1 ½ tablespoons chopped fresh oregano
- oregano sprigs
- ¼ cup tomatoes, diced
- ¼ cup green onion, diced

Directions:

1. Bring 3 quarts water to a boil in a large dutch oven; add pasta and shrimp. Cook 3-4 minutes or until pasta is tender and shrimp are done. Drain and keep warm.
2. While pasta and shrimp cook, combine wine and next 4 ingredients in a large non stick skillet over medium-high heat. Bring to a boil. Reduce heat; simmer 2 minutes or until slightly thickened, stirring constantly.
3. Add pasta and shrimp to sauce in pan, tossing to coat. Add tomatoes and green onions. Cook for two minutes. Stir in chopped oregano just before serving. Garnish with oregano sprigs.

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