

Linguine with Oregon Pink Shrimp

1 1/2 lb Oregon Pink Shrimp	3 Tbsp finely chopped basil OR 1
1 lb dried linguini	tsp. dried
6 Tbsp butter	1/2 tsp dried thyme
1 Tbsp finely chopped garlic	3/4 cup freshly grated parmesan
1 cup heavy cream	cheese
1/2 cup finely parsley	salt & pepper to taste

Cook pasta until al dente according to package instructions. While linguini is cooking, melt butter in large skillet. Add garlic and sauté briefly to release flavor. Add cream and heat just to boiling, stirring frequently. Lower heat and stir in shrimp, parsley, basil and thyme. Continue cooking until shrimp are just heated through. Do not over cook shrimp! Remove from heat and add linguini. Toss and add parmesan, salt, and pepper to taste; toss again. Serve immediately. Makes 6 servings.