

This Costco Garlic Butter Shrimp Pasta Is My Favorite 15-Minute Dinner

Prep 5 min | Cook 10 min | Total 15 min | Makes 4 servings

INGREDIENTS	
1 package	Kirkland Signature Garlic Butter Shrimp, kept frozen until ready to cook
8 ounces	linguine, spaghetti, or fettuccine
1/2 cup	reserved pasta cooking water, as needed
1/3 cup	freshly grated Parmesan, plus more for serving
2 tablespoons	chopped fresh Italian parsley
1	lemon, halved
1/4 teaspoon	freshly cracked black pepper
	Crushed red pepper flakes, optional

DIRECTIONS	
01	Bring a large pot of generously salted water to a boil. Add the pasta and cook according to the package directions until al dente.
02	Before draining the pasta, scoop out 1/2 cup of the cooking water. Drain the pasta without rinsing it.
03	While the pasta cooks, prepare the Kirkland Signature Garlic Butter Shrimp from frozen according to the package directions in a skillet large enough to hold the pasta.
04	Add the drained pasta to the skillet with the shrimp. Pour in 1/4 cup of the reserved pasta water and toss over low heat until the garlic butter and starchy water form a glossy sauce. Add more pasta water, 1 tablespoon at a time, if needed.
05	Remove the skillet from the heat. Toss with the Parmesan, parsley, juice from half of the lemon, black pepper, and red pepper flakes if using. Cut the remaining lemon half into wedges and serve alongside the pasta.