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# KITCHEN CONNAISSEUR

## *Creamy Pesto with Jumbo Shrimp on Parsley and Roasted Garlic Fettuccine*



### *ingredients*

<b>340 grams</b>	<b>Parsley and Roasted Garlic Pasta</b>
<b>1/2-3/4 cup</b>	<b>Pesto Sauce</b>
<b>1/2 Cup</b>	Parmesan Cheese (preferably Parmigiano-Reggiano)
<b>1/2 cup</b>	10% cream
<b>1 Cup</b>	Sour cream
<b>1 Tbsp</b>	<b>Roasted Garlic Olive Oil</b>
<b>2 dozen</b>	Jumbo shrimp - washed, peeled and deveined
<b>1 whole</b>	Lemon - cut in wedges
<b>1 Tbsp</b>	<b>Herbs for Pasta &amp; Pizza</b>
<b>To taste</b>	Salt and freshly ground pepper

### *instructions*

1. In a bowl, mix the pesto sauce, 3 tbsp parmesan cheese, cream and sour cream and set aside.
2. In a large skillet heat the olive oil over medium-high heat. Stir-fry the shrimp until just pink. Add the pesto mixture and simmer slowly for a few minutes longer.
3. Toss the sauce into the cooked and drained pasta. Arrange the pasta on serving plates.

Garnish with herbs for pasta, lemon wedges and parmesan cheese.