



Spaghetti with shrimp

Total time:
25 minutes

Dish:
Main course

Servings:
1

Ingredients:

100 g spaghetti
100 g peeled shrimp
1 clove of garlic
onion
2 tablespoons olive oil
juice of $\frac{1}{4}$ lemon

a little lemon zest
salt
black pepper
fresh parsley
chili, optional
a little pasta water

Instructions:

1.
Cook the spaghetti in salted water until al dente. Reserve some of the pasta water before draining.

3.
Add the chopped onion and garlic, and sauté together with the shrimp until golden brown and fragrant.

5.
Gently toss everything together so the pasta combines with the pan juices and flavors.

2.
Heat olive oil in a pan and briefly sear the shrimp.

4.
Add the cooked spaghetti, lemon juice, a bit of lemon zest, and some of the pasta water as needed to the pan.

6.
Garnish with parsley, or chili if desired, and serve immediately.