

Shrimp Spaggy

Large Skillet – Pan.

2 lbs. shrimps
2 butter sticks
6 gloves garlic chopped (more if desire)
2 red bells – slices and half cut.
1 onion – slice and half cut..
1/8 teaspoon salt
1 Linguine package.
1 cup Parmesan cheese

Butters melt – Add bells, onion and garlic till tender soft. Then Add Shrimps become to red and done!!

Linguine or other paste boiling and tender – drain.

Tips

You can without onion.. U can add parmesan cheese with or without.. ((Best with!))
Any kind of butter u like unsalt, salt, and other.

Michi DeMarrais

ASL Silent Chef

www.deafnewspaper.com

michi@aslmail.com