



## Shrimp and Mushroom Linguini with Creamy Cheese Herb Sauce

Submitted by: Karyn

### INGREDIENTS:

1 (8 ounce) package linguini pasta  
1/2 cup butter  
2 cloves garlic, minced  
3 ounce smokey jack cheese  
2 tablespoons chopped fresh parsley  
3/4 teaspoon dried basil  
2/3 cup boiling water  
1/2 pound cooked shrimp  
1/2 pound fresh mushrooms, sliced

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### DIRECTIONS:

Sauté mushrooms in a little butter or margarine until tender and cooked.

Cook linguini according to package directions and drain.

In a sauté pan melt the butter or margarine with the garlic. Stir in the cheese breaking it up with a spoon as it melts. Stir in the parsley and basil. Simmer for 5 minutes. This will seem like a lumpy mess but simmer for 5 minutes and then stir in the boiling water and mix until smooth.

Add the cooked shrimp and mushrooms and heat through. Toss with the cooked linguini and serve.

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