

DINNER

Feta Shrimp Pasta

4 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
25 min	15 min	10 min	8	\$1.06	298 kcal



Feta Shrimp Pasta requires roughly 25 minutes from start to finish. For \$1.06 per serving, you get a main course that serves 8. One serving contains 298 calories, 15g of protein, and 7g of fat. 20 people were impressed by this recipe. It is a good option if you're following a pescatarian diet.

Ingredients

- ☐ 16 ounce package uncooked angel hair pasta
- ☐ 4 ounces crumbled feta cheese
- ☐ ½ pound shrimp - peeled and deveined
- ☐ 2 tablespoons butter
- ☐ 2 tablespoons diced onion

EQUIPMENT Bowl, Frying pan, Pot

Method

- 1 Bring a large pot of lightly salted water to a boil.
- 2 Place pasta in the pot, cook 4 minutes, until al dente, and drain.
- 3 Transfer to a large bowl.
- 4 Melt the butter in a skillet over medium heat.
- 5 Place onion in the skillet and cook until tender. Stir in shrimp, and cook 3 minutes, or until opaque.
- 6 Mix in feta cheese, and continue cooking 1 minute. Toss with the pasta and serve.

Nutrition per serving

298

KCAL

15 g

PROTEIN

7 g

FAT

43 g

CARBS

Saturated Fat	3.9 g · 24% of daily needs
Fibre	1.9 g · 7% of daily needs
Sugar	1.6 g · 2% of daily needs
Sodium	221 mg · 10% of daily needs
Cholesterol	65.8 mg · 22% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/feta-shrimp-pasta-147756