

DINNER

Shrimp with Roasted Garlic Pesto Pasta

5 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
65 min	15 min	50 min	4	\$5.80	757 kcal



Shrimp with Roasted Garlic Pesto Pasta might be a good recipe to expand your main course recipe box. One portion of this dish contains around 49g of protein, 21g of fat, and a total of 758 calories. For \$5.8 per serving, this recipe covers 31% of your daily requirements of vitamins and minerals. Thi...

Ingredients

- ☐ 1 cup packed basil leaves
- ☐ 15 garlic cloves, peeled (about 1 head)
- ☐ 1 cup olive oil, plus extra for tomatoes
- ☐ ¼ cup pine nuts, toasted
- ☐ 1¼ pounds shrimp, shelled and deveined
- ☐ 1 pound cherry tomatoes
- ☐ 1 pound linguine
- ☐ ¼ cup grated Parmesan
- ☐ 4 servings Salt and freshly ground black pepper

EQUIPMENT Bowl, Frying pan, Oven, Pot, Blender, Plastic wrap, Baking pan, Aluminum foil

Method

- 1 Watch how to make this recipe.
- 2 Preheat oven to 375 degrees F.
- 3 Place garlic cloves in a single layer in a small baking dish.
- 4 Add 1/2 cup olive oil to cover cloves, cover with foil, and bake 45 minutes, until golden brown and fork-tender. Meanwhile, in another baking dish, toss tomatoes with enough oil to coat. Lightly season with salt and pepper and roast at same temperature until tomatoes blister, about 25 minutes.
- 5 Strain garlic cloves and set aside in a small bowl, reserving infused oil separately. In a blender, add the roasted tomatoes, roasted garlic, Parmesan, and basil. Pulse until combined. While machine is running, drizzle in 1/2 cup olive oil until pesto comes together. Season with 1 1/2 teaspoons of salt.
- 6 Remove to a bowl, cover with plastic wrap and reserve.
- 7 Bring a large pot of salted water to a boil over medium heat.
- 8 Add the linguine and cook until al dente.
- 9 Drain.
- 10 Meanwhile, heat a saute pan over medium-high heat.
- 11 Add 2 tablespoons of the garlic oil. Season the shrimp with salt and pepper and saute until the shrimp turn pink and is cooked through.
- 12 In a large bowl add the linguine and some of the pesto. Toss to coat and top with the shrimp.
- 13 Garnish with toasted pine nuts and serve.
- 14 Note: There will be leftover pesto.

Nutrition per serving

757

KCAL

49 g

PROTEIN

21 g

FAT

94 g

CARBS

Saturated Fat	3.4 g · 21% of daily needs
Fibre	5.1 g · 20% of daily needs
Sugar	6.3 g · 7% of daily needs
Sodium	291 mg · 13% of daily needs
Cholesterol	232 mg · 77% of daily needs
Vitamin C	30.5 mg · 37% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/shrimp-with-roasted-garlic-pesto-pasta-147966