



Sautéed Prawns and Pasta with Basil Pesto Cream Sauce

1 pound linguine
¼ cup sea salt
2 tblsp unsalted butter
2 tblsp olive oil
1 ½ large shrimp, peeled and deveined
pounds
1 tblsp minced garlic
½ cup pesto
½ cup **HACO Chicken Stock**
2 tblsp chopped parsley leaves
¼ cup grated Parmesan
60g **HACO Cream Sauce**

- In a 4 to 6 quart pan over high heat, bring about 3 quarts water to a boil. Add pasta and cook, stirring occasionally, until tender to bite, 7 to 12 minutes, drain and return to pan. Add shrimp, pesto, **HACO Cream Sauce**, **HACO Chicken Stock**, and dried tomatoes to pasta; stir over medium heat until hot and evenly incorporated, 2 to 3 minutes. Add salt and pepper to taste. Pour into serving dish or divide among individual.