

Creamy Shrimp Florentine

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Prep time: 5 mins

Cook time: 15 mins

Total time: 20 mins

Creamy Shrimp Florentine is the most amazing creamy shrimp dish.

A creamy garlic parmesan sauce with spinach and sun-dried tomatoes creates an unforgettable restaurant quality meal right at home!

Ingredients

- 1½ pounds large shrimp, peeled and deveined
- 3 garlic cloves, minced
- 2 Tablespoons olive oil
- 1 cup heavy cream
- ½ cup chicken broth
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning
- ½ cup parmesan cheese
- 1 cup spinach, chopped
- ½ cup sun-dried tomatoes

Instructions

1. In a large skillet add olive oil and cook the shrimp and garlic on medium high heat for 2-3 minutes or until pink. Remove shrimp and set aside on a plate.
2. Add the heavy cream, chicken broth, garlic powder, Italian seasoning, and parmesan cheese. Whisk over medium high heat until it starts to thicken. Add the spinach and sundried tomatoes and let it simmer until the spinach starts to wilt. Add the shrimp back to the pan and serve over pasta if desired.