

# Seafood Spaghetti with Butter Cream Sauce

Contributed by Jm Valera  
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It's 10pm, I'm too lazy to pickup food and need to make something with what I have in the apartment. Here's a quick dish for one that was amazingly quick to make and light enough to keep a food coma from kicking in.

## Ingredients

1/2 Cup mixed seafood (Shrimp, Calamari, Scallops)

1 Tablespoon butter

2 Tablespoons whipping cream

1 Clove garlic, minced

Salt + Pepper to taste

Dash dried parsley

3 oz spaghetti

## Steps

- Cook pasta according to package instructions.
- Melt butter in preheated pan on high until smoke begins to form.
- Quickly saute seafood for two minutes.
- Remove seafood from pan, reserve the butter and drippings.
- Add garlic and cream. Thicken to desired consistency.
- Serve over pasta.