

Garlic Butter White Wine Linguine with Fresh Herbs

Serves 4

- 340 g linguine
- 60 g panko
- 3 T olive oil, divided
- 2 C fresh herbs
- 2 shallots, chopped
- 5 cloves garlic, finely minced
- ½ tsp chili flakes
- 240 ml white wine
- 1 bay leaf
- 350 ml chicken stock (or more as needed)
- 120 ml cream (or more as needed)
- 28 g butter
- Salt & pepper to taste
- Finely grated lemon zest, chili flakes, parmesan cheese, watercress to serve



1. Chop **herbs** and add to **panko** with **1 T olive oil**
2. Bring large pot of water to boil, salt generously and cook **pasta** to just al dente.
3. Heat **2 T olive oil** in a large frying pan over **medium-high heat**.
4. Add the **shallots** and **cook for a minute**.
5. Add the minced **garlic** and **chili flakes** and cook for another **two minutes**.
6. Deglaze with the **white wine**, add the **bay leaf** and simmer for **three minutes**.
7. Pour in **chicken stock** and cook for another **five minutes**. If the sauce seems too dry, add more stock.
8. Take off the heat, stir in the **cream** and **butter** and season with **salt** and **pepper** to taste. Again, if the sauce seems too dry, add more cream tablespoon by tablespoon until you like the consistency
9. Toss the hot pasta with the sauce, and plate. Top with **panko mixture**, finely grated **lemon zest**, extra **chili** and **parmesan cheese**. Serve with **watercress**, if desired