

Pesto Linguine with Shrimp and Pine Nuts

Serves 3-4

- 20 g pine nuts
- 700 ml water
- 224 g linguine, broken in half
- 2 T olive oil, divided
- 10 to 12 cherry tomatoes, quartered
- 166 g medium or large shrimp, peeled and deveined
- 200 g basil pesto
- ½ C fresh basil, roughly chopped



1. Place **pine nuts** in a skillet and heat over **high heat**, tossing and stirring frequently until lightly toasted. Transfer to a bowl and set aside.
2. Heat the water over **high heat** to a boil and **salt**.
3. Add the **linguine** and cook, stirring occasionally, until al dente, about 8 minutes. Drain, reserving **240 ml of water**, and transfer to a bowl.
4. Toss with ½ T **olive oil** and set aside.
5. Wipe out the skillet, and heat remaining 1½ T **oil** over **medium-high heat** until shimmering.
6. Add the **tomatoes** and cook, stirring occasionally, until softened, **2 to 3 minutes**. Season with **salt** and **pepper**.
7. Push the tomatoes to the side and add the **shrimp**, seasoning those with **salt** and **pepper** on both sides. Cook until pink and opaque, **about 4 minutes total**, flipping once half way through cooking.
8. Add the pasta back to the pan, stir in the **pesto** and **pine nuts** until combined.
9. Add reserved pasta water as necessary, adding a little at a time until it reaches the desired consistency. Season with **salt** and **pepper**. Top with **basil**