

Linguine with Shrimp and Lemon Oil

Serves 4-6

Lemon oil:

- 106 g extra-virgin olive oil
- 1 lemon, zested

Pasta:

- 450 g linguine
- 2 T olive oil
- 2 shallots, diced
- 450 g frozen shrimp
- 60 ml lemon juice (about 2 lemons)
- 1 lemon, zested
- 1 tsp salt
- ½ tsp pepper
- 84 g arugula (about 3 C packed)
- ¼ C chopped fresh flat-leaf parsley
- 25 g Parmesan, grated



Lemon oil:

Combine the **olive oil** and the **lemon zest** in a small bowl and reserve.

Pasta:

1. Bring a large pot of salted water to a boil over **high heat**.
2. Add the pasta and cook until tender but still firm to the bite, stirring occasionally, about 8 to 10 minutes. Drain pasta, reserving **240 ml of the cooking liquid**.
3. Meanwhile, in a large, heavy skillet warm the **olive oil** over **medium heat**.
4. Add the **shallots** and **garlic** and **cook for 2 minutes**.
5. Add the **shrimp** and cook until pink, **about 5 minutes**.
6. Add the cooked **linguine**, **lemon juice**, **lemon zest**, **salt**, and **pepper**. Toss to combine.
7. Turn off the heat and add the **arugula**.
8. Using a mesh sieve, strain the **lemon zest** out of the reserved lemon olive oil and add the **oil** to the pasta. The zest can be discarded.
9. Add some of the cooking water to desired consistency.
10. Add the **parmesan** and chopped **parsley** to the pasta and toss to combine. Serve immediately.

<https://www.foodnetwork.com/recipes/giada-de-laurentiis/linguine-with-shrimp-and-lemon-oil-recipe-1947480>