

Shrimp Scampi Linguine

Serves 2

- 14 g butter
- 1 T extra-virgin olive oil
- 2 garlic cloves, minced
- 60 ml dry white wine or broth
- ½ teaspoon kosher salt, or to taste
- Pinch crushed red pepper flakes, or to taste
- Freshly ground black pepper
- 390 g large shrimp, shelled
- Chopped parsley
- Freshly squeezed juice of half a lemon
- Cooked linguine and/or crusty bread



1. In a large skillet, melt **butter** with **olive oil**.
2. Add **garlic** and sauté until fragrant, **about 1 minute**.
3. Add **wine or broth**, **salt**, **red pepper flakes** and plenty of **black pepper** and bring to a simmer. Let wine reduce by half, **about 2 minutes**.
4. Add **shrimp** and sauté until they just turn pink, **2 to 4 minutes** depending upon their size.
5. Stir in the **parsley** and **lemon juice** and serve over pasta or accompanied by crusty bread.

<https://cooking.nytimes.com/recipes/9101-classic-shrimp-scampi?action=click&module=Local%20Search%20Recipe%20Card&pgType=search&rank=1>