

Shrimp Scampi with Linguine

Serves 4-6 (2-3)

- 450 g linguine (225 g)
- 5 g butter (28 g)
- 4 T extra-virgin olive oil, plus more for drizzling (2 T)
- 2 shallots, finely diced (1)
- 2 cloves garlic, minced (1)
- Pinch red pepper flakes (1)
- 450 g shrimp, peeled and deveined (225 g)
- Kosher salt and freshly ground black pepper
- 120 ml dry white wine (60 ml)
- Juice of 1 lemon (½ lemon)
- ¼ C finely chopped parsley leaves (⅛ C)



1. Cook **linguine**. Stir to make sure the pasta separates; cover. When the water returns to a boil, cook for about 6 to 8 minutes or until the pasta is not quite done. Drain the pasta.
2. Meanwhile, in a large skillet, melt **butter** in 2 T **olive oil** over medium-high heat.
3. Sauté the **shallots**, **garlic**, and **red pepper flakes** until the shallots are translucent, about 3 to 4 minutes.
4. Season the **shrimp** with **salt** and **pepper**; add them to the pan and cook until they have turned pink, **about 2 to 3 minutes**.
5. Remove the shrimp from the pan; set aside and keep warm.
6. Add **wine** and **lemon juice** and bring to a boil.
7. Add **butter** and 2 T oil. When the butter has melted, return the shrimp to the pan along with the **parsley** and cooked pasta. Stir well and season with **salt** and **pepper**. Drizzle over a bit more **olive oil** and serve immediately.