

# Langostino Pasta

## Ingredients

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4 oz Pappardelle  
8 oz Langostino (tails, thawed and drained)  
5 T Unsalted Butter  
1/4 c Flour  
1/4 c Garlic (sliced)  
1/4 c White Wine  
2 c Chicken Broth  
2 T Lemon Juice  
3 t Salt  
1 t Ground Black Pepper  
2 T Parsley (minced)

## Instructions

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1. Bring a large pot of water to a boil with 1 teaspoon salt. Cook pasta according to package directions but just shy of al dente.
2. Meanwhile, in a medium saucepan over medium heat, melt butter. Whisk in flour until it forms a paste (roux). Cook for 3 - 4 minutes. Add white wine while whisking constantly. Then add broth, while whisking.
3. Add garlic, salt and pepper. Stir to combine and bring to a simmer. Add langostinos, cook for 1 - 2 minutes to warm langostino. Remove from heat and add chopped parsley and lemon juice. Add pasta and combine, if the pasta is dry add a bit of pasta water to loosen.