

Korean-Style Shrimp Scampi Spaghetti

Ingredients

9 oz Spaghetti
14 oz Shrimp (peeled, tails on)
3 oz Unsalted Butter (or 80 grams)
2 T Olive Oil
4 clv Garlic (finely chopped)
1 T Gochujang
1/2 c White Wine
1/2 Lemon (juiced)
3 T Cilantro (chopped)
1/4 c Parmesan

Instructions

1. Bring a large pot of heavily salted water to the boil, then add the spaghetti.
2. Meanwhile, heat the butter and olive oil in a pan over medium-high heat. Before all the butter has melted, add the garlic and cook for half a minute until fragrant – you just want it to soften rather than brown.
3. Add the gochujang and stir until well combined. Add the white wine and allow the sauce to simmer for 3-4 minutes to thicken slightly and get nice and glossy.
4. Toss the shrimp through the sauce. Keep shaking the pan and stirring the ingredients until the shrimps are cooked and everything is looking shiny. Add the lemon juice.
5. Once the pasta is just al dente, transfer the

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spaghetti into the prawn and sauce mixture using tongs. Add the cilantro to the pan then give everything a good swirl until all the pasta is coated in the sauce and most of the liquid has been absorbed.

6.To serve, transfer pasta between serving bowls and sprinkle with grated parmesan.