

Shrimp Scampi with Linguini

Ingredients

1 lb Linguini
4 T Unsalted Butter
1/4 c Olive Oil
2 Shallots (minced)
6 clv Garlic (minced)
1/4 t Red Pepper Flakes
1 1/2 lb Shrimp (peeled and deveined)
3/4 c White Wine
1 Lemon (juiced)
1/2 c Parsley (chopped)
0 ds Salt
0 ds Ground Black Pepper

Instructions

1. Put a large pot of water on the stove to boil. When it has come to the boil, add linguini. Stir to make sure the pasta separates. 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 2 tablespoons butter in 2 tablespoons olive oil over medium-high heat. Saute the shallots, garlic, and red pepper flakes until the shallots are translucent, about 3 to 4 minutes.
3. Season the shrimp with salt and pepper; add them to the pan and cook until they have turned pink, about 2 to 3 minutes. Remove the shrimp from the pan; set aside and keep warm.
4. Add wine and lemon juice to pan and bring to a boil. Add 2 tablespoons butter and 2 tablespoons

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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. Serve immediately.