

LINGUINE WITH SHRIMP SCAMPI

INGREDIENTS

- Vegetable oil
- 1 tablespoon kosher salt plus 1 1/2 teaspoons
- 3/4 pound DeNunzio's Linguine
- 3 tablespoons unsalted butter
- 2 1/2 tablespoons good olive oil
- 1 1/2 tablespoons minced garlic (4 cloves)
- 1 pound large shrimp (about 16 shrimp), peeled and deveined
- 1/4 teaspoon freshly ground black pepper
- 1/3 cup chopped fresh parsley leaves
- 1/2 lemon, zest grated
- 1/4 cup freshly squeezed lemon juice (2 lemons)
- 1/4 lemon, thinly sliced in half-rounds
- 1/8 teaspoon hot red pepper flakes

BASICS

Total: 25 min
Prep: 10 min
Cook: 15 min
Yield: 4 servings

DIRECTIONS

- Drizzle some oil in a large pot of boiling salted water, add 1 tablespoon of salt and the linguine, and cook for 7 to 10 minutes, or according to the directions on the package.
- Meanwhile, in another large (12-inch), heavy-bottomed pan, melt the butter and olive oil over medium-low heat. Add the garlic. Saute for 1 minute. Be careful, the garlic burns easily! Add the shrimp, 1 1/2 teaspoons of salt, and the pepper and saute until the shrimp have just turned pink, about 5 minutes, stirring often. Remove from the heat, add the parsley, lemon zest, lemon juice, lemon slices, and red pepper flakes. Toss to combine.
- When the pasta is done, drain the cooked linguine and then put it back in the pot. Immediately add the shrimp and sauce, toss well, and serve.