

# RECIPE TEMPLATE



## Ingredients

|   |                             |
|---|-----------------------------|
| 1 | Pound Shrimp                |
| 1 | Pound Linguini              |
| 4 | Tbsp Butter                 |
| 4 | Tbsp Extra Virgin Olive Oil |
| 2 | Shallots, Finely Diced      |
| 4 | Cloves Garlic, Minced       |
| 1 | Lemon                       |
| ½ | Cup Parmesan Cheese, Grated |
| ½ | Cup Heavy Whipping Cream    |
| ¼ | Cup Parsley Leaves          |
| ½ | Cup Dry White Wine          |
| 1 | Tbsp Red Pepper Flakes      |
|   | Kosher Salt                 |
|   | Freshly Ground Black Pepper |
|   |                             |
|   |                             |

## Shrimp Scampi with Linguini

|           |                |
|-----------|----------------|
| Prep Time | 10 Mins        |
| Cook Time | 15 Mins        |
| Yields    | 4 - 6 Servings |

## Directions

1. Boil water for pasta. Once boiling, add 2 Tbsp of salt and the linguini. Stir until separated and then cover. When water returns to a boil, cook for 8 minutes, then drain.
2. Meanwhile, in a large skillet, melt 2 tablespoons of butter in 2 tablespoons of olive oil over medium-high heat.
3. Saute shallots, garlic, and red pepper flakes until shallots are translucent (3-4 mins)
4. Season shrimp with salt and pepper. Add them to the pan and cook until pink (2-3 minutes). Remove shrimp from the pan; set aside and keep warm.
5. Add wine and lemon juice and bring to a boil.
6. Add 2 tablespoons of butter, 2 tablespoons of olive oil, parmesan cheese, and cream. Once simmering, add linguini and shrimp. Serve immediately.

## Notes