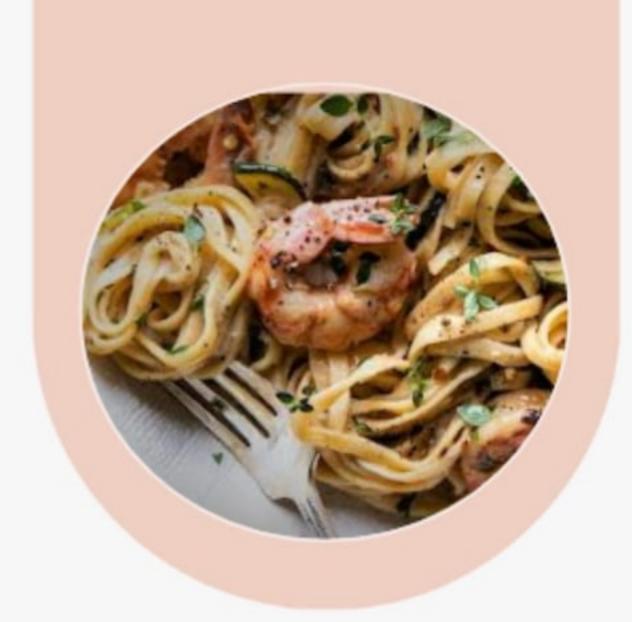
RECIPETEMPLATE



Shrimp Scampi with Linguini

Prep Time	1	10 Mins	
Cook Time	1	15 Mins	
Yields	1	4 - 6 Servings	

Ingredients

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

Freshly Ground Black Pepper

Directions

- 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.
- Meanwhile, in a large skillet, melt 2 tablespoons of butter in 2 tablespoons of olive oil over medium-high heat.
- Saute shallots, garlic, and red pepper flakes until shallots are translucent (3-4 mins)
- 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.
- Add 2 tablespoons of butter, 2 tablespoons of olive oil, parmesan cheese, and cream. Once simmering, add linguini and shrimp. Serve immediately.