

RECIPE TEMPLATE



Shrimp Scampi with Linguini

Prep Time | 10 Mins

Cook Time | 15 Mins

Yields | 4 - 6 Servings

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

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. Sauté 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.