



## RECIPE *of the month*

### **SHRIMP SCAMPI**

*4 Servings*

#### **Prepare Pasta**

12 oz linguine

¼ cup kosher salt

Bring 4 qts water to a boil. Add salt and linguine. Cook about 9 minutes. Drain, reserving 1 cup of the water. Set aside.

#### **Ingredients**

1 lb large shrimp, peeled and deveined

1/3 cup olive oil

¼ cup white wine

1 T chopped garlic cloves

¼ cup unsalted butter cut in pieces

2 T juice of lemon

1/3 cup torn basil leaves

Lemon peel strips and whole basil leaves



Heat oil in heavy skillet over medium-high. Add shrimp, pepper and ½ tsp salt. Stir until shrimp are partially opaque, about 30 seconds. Add wine and garlic and stir until shrimp are cooked through (do not overcook).

Add linguine and ¼ cup of cooking water and bring to a simmer. Add butter, lemon juice and 1 tsp salt. Cook stirring until sauce thickens about 1 minute, adding more cooking water if needed. Remove from heat and stir in torn basil. Top with lemon peel, basil leaves and pepper.