

Shrimp Scampi with Pasta

Recipe By: JustJen

Prep: 20min Cook: 20min Ready: 40min



Ingredients

- 1 (16 ounce) package linguine pasta
- 2 tablespoons butter
- 2 tablespoons extra-virgin olive oil
- 2 shallots, finely diced
- 2 cloves garlic, minced
- 1 pinch red pepper flakes (optional)
- 1 pound shrimp, peeled and deveined
- 1 pinch kosher salt and freshly ground pepper
- 1/2 cup dry white wine
- 1 lemon, juiced
- 2 tablespoons butter
- 2 tablespoons extra-virgin olive oil
- 1/4 cup finely chopped fresh parsley leaves
- 1 teaspoon extra-virgin olive oil, or to taste

1 Directions

1. Bring a large pot of salted water to a boil; cook linguine in boiling water until nearly tender, 6 to 8 minutes. Drain.
2. Melt 2 tablespoons butter with 2 tablespoons olive oil in a large skillet over medium heat. Cook and stir shallots, garlic, and red pepper flakes in the hot butter and oil until shallots are translucent, 3 to 4 minutes. Season shrimp with kosher salt and black pepper; add to the skillet and cook until pink, stirring occasionally, 2 to 3 minutes. Remove shrimp from skillet and keep warm.
3. Pour white wine and lemon juice into skillet and bring to a boil while scraping the browned bits of food off of the bottom of the skillet with a wooden spoon. Melt 2 tablespoons butter in skillet, stir 2 tablespoons olive oil into butter mixture, and bring to a simmer. Toss linguine, shrimp, and parsley in the butter mixture until coated; season with salt and black pepper. Drizzle with 1 teaspoon olive oil to serve.

ALL RIGHTS RESERVED © 2020 Allrecipes.com

Printed From Allrecipes.com 4/15/2020