

Shrimp Scampi with Linguini

Ingredients

- 1 pound linguini
- 4 tablespoons butter
- 4 tablespoons extra-virgin olive oil, plus more for drizzling
- 2 shallots, finely diced
- 2 cloves garlic, minced
- Pinch red pepper flakes, *optional*
- 1 pound shrimp, peeled and deveined
- Kosher salt and freshly ground black pepper
- ½ cup dry white wine
- Juice of 1 lemon
- ¼ cup finely chopped parsley leaves

Directions

1. For the pasta, put a large pot of water on the stove to boil. When it has come to the boil, add a couple of tablespoons of salt and the linguini. Cook the pasta according to the package directions. Drain the pasta.
2. Meanwhile, in a large skillet, melt 2 tablespoons of butter in 2 tablespoons olive oil over medium-high heat. Sauté the shallots, garlic, and red pepper flakes (if using) until the shallots are translucent, about 3 to 4 minutes.
3. Season the shrimp with salt and pepper; then add them to the pan and cook until they have turned pink, about 3 minutes. Remove the shrimp from the pan; set aside and keep warm.
4. Add wine and lemon juice and bring to a boil. Add 2 tablespoons butter and 2 tablespoons oil. When the butter has melted, return the shrimp to the pan along with the parsley and cooked pasta. Stir well and season with salt and pepper. Drizzle over a little bit more olive oil and serve immediately.

Serves: 4-6

Recipe from: *Cooking with Karen*; Originally from: Tyler Florence, *The Food Network*