

Linguine with Shrimp Scampi

Servings: 3

Source: Barefoot Contessa, Food channel episode IG0511 Nov. 21, 2006

Ingredients

- 1 Kosher Salt
- ¾ lbs. Linguine
- 3 tablespoons Butter
- 2½ Olive Oil
- 1½ each Minced Garlic
- 1 lb. Large Shrimp, Peeled And Deveined
- ¼ teaspoon Black Pepper
- ⅓ cup Chopped Parsley Leaves
- ½ Lemon, Zest Grated
- ¼ cup Lemon Juice
- ¼ Lemon, Thinly Sliced In Half Rounds
- ⅛ teaspoon Hot Red Pepper Flakes

Method

Drizzle some oil in a large pot of boiling salted water, add 1 tbsp salt and the linguine, and cook for 7 to 10 minutes, or according to the directions on the package.

Meanwhile, in another large (12-inch), heavy-bottomed pan, melt the butter and olive oil over medium-low heat. Add the garlic. Saute for 1 minute. Be careful, the garlic burns easily!

Add the shrimp, 1½ tsp salt, and the pepper and saute until the shrimp have just turned pink, about 5 minutes, stirring often. Remove from the heat, add the parsley, lemon zest, lemon juice, lemon slices, and red pepper flakes. Toss to combine.

When the pasta is done, drain the cooked linguine and then put it back in the pot. Immediately add the shrimp and sauce, toss well, and serve.