

## LINGUINE CON GAMBERI AL PEPERONCINO

---

- Shell-On Frozen Shrimp, 1 cup
- Noodles (Linguine, Bucatini, Fettucini)
- Red Onion/ Shallot, 1 large
- Garlic, 5 cloves
- Lemon, 1 large
- Red Bell Pepper, 1 large
- Olive Oil
- Butter, 2 tbsp
- Lao Gan Ma Spicy Chili Crisp, 1 tbsp
- Capers, 1 tbsp
- Parsley/ Cilantro (Fresh)
- Rosemary, 1 tsp
- Thyme, 1 tsp
- Tarragon, 1 tsp
- Paprika, 2 tsp
- Salt + Pepper

1. Defrost shrimp. Peel and devein, save shells for stock. Cook in a pan with olive oil on medium until about 75% done and remove.
  2. Finely dice alliums and add to the remaining oil. Lightly season with salt and cook for a few minutes.
  3. Add chili crisp and capers, cook until jammy. Add rosemary, paprika, pepper, and thyme after a few minutes.
  4. Put a pot of heavily salted water to boil and cook until al dente.
  5. Dice bell pepper and add to the pan along with half of the juice of the lemon.
  6. Incorporate shrimp once the vegetables are tender, about 5 minutes.
  7. After just a minute, add pasta to the pan, along with butter and tarragon.
  8. Integrate pasta water and the remaining lemon juice to build a sauce.
  9. Garnish with finely chopped parsley.
- 

