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## Lemon Pasta with Roasted Shrimp

Recipe courtesy of Ina Garten for Food Network Magazine



<b>Prep Time:</b>	17 min	<b>Level:</b>	<b>Serves:</b>
<b>Inactive Prep Time:</b>	--	Easy	6 servings
<b>Cook Time:</b>	8 min		



### Ingredients

- 2 pounds (17 to 21 count) shrimp, peeled and deveined
- Good olive oil
- Kosher salt and freshly ground black pepper
- 1 pound angel hair pasta
- 4 tablespoons (1/2 stick) unsalted butter, melted
- Zest and juice of 2 lemons



### Directions

Preheat the oven to 400 degrees F. Place the shrimp on a sheet pan with 1 tablespoon olive oil, 1/2 teaspoon salt and 1/2 teaspoon pepper. Toss well, spread them in one layer and roast for 6 to 8 minutes, just until they're pink and cooked through.

Meanwhile, drizzle some olive oil in a large pot of boiling salted water, add the angel hair and cook until al dente, about 3 minutes. Drain the pasta, reserving some of the cooking liquid. Quickly toss the angel hair with the melted butter, 1/4 cup olive oil, the lemon zest, lemon juice, 2 teaspoons salt, 1 teaspoon pepper and about 1/2 cup of the reserved cooking liquid. Add the shrimp and serve hot.

Photograph by Quentin Bacon