

FIND. EAT. DRINK.

Recipes

Lemongrass Scampi with Pappardelle

© 2010 Ming Tsai - taken from *Simply Ming One-Pot Meals* used with permission from Kyle Books

Yield

Serves 4

Ingredients

- 1/2 pound fresh or dried pappardelle
- Kosher salt
- 2 tablespoons extra-virgin olive oil, plus more for coating the pasta
- 2 tablespoons minced lemongrass, white part only
- 4 shallots, sliced thin
- 1 tablespoon minced garlic
- Freshly ground black pepper
- 12 large (U-15) shrimp, peeled and deveined
- Zest and juice of 2 lemons
- 3 tablespoons unsalted butter
- 1 tablespoon thinly sliced chives, for garnish

Directions

- 1) Fill a large bowl with water and add ice.
- 2) In a stockpot or other tall wide pot, cook the pappardelle in abundant boiling salted water until al dente, 1 to 2 minutes if fresh, 4 to 5 minutes if dried.
- 3) Using a large strainer, transfer the pasta to the ice water, and when cold, drain and transfer to a medium bowl.
- 4) Drizzle in enough oil to coat the pasta lightly, toss, and set aside.
- 5) Reserve 1 cup of the cooking water.
- 6) Heat the stockpot over medium heat.
- 7) Add the 2 tablespoons of oil and swirl to coat the bottom.
- 8) When the oil is hot, add the lemongrass, shallots and garlic and sauté, stirring, for 1 minute.
- 9) Season with salt and pepper.
- 10) Add the shrimp and sauté until cooked through, 3 to 5 minutes.
- 11) Add the lemon zest and juice, stir, and return the pasta to the pot.
- 12) Toss to combine.
- 13) Adjust the seasoning if necessary.
- 14) If the mixture seems dry, add as much of the reserved pasta water, starting with 2 tablespoons, as needed.
- 15) Add the butter, stir, and transfer to four individual serving plates.
- 16) Garnish with the chives and serve.



Lemongrass Scampi with Pappardelle
Photo Credit: Anotonis Achilleos

Printed from URL: http://www.findeatdrink.com/Index/Etc/Entries/2011/4/5_ming_tsai_recipes.html

Copyright ©2011 Find.Eat.Drink. LLC All rights reserved.