

# Shrimp Scampi With Linguine

3 servings

¾ pound Linguine  
3 tablespoons butter  
2 ½ tablespoons olive oil  
1 ½ tablespoons minced Garlic (4 cloves)  
1 pound large Shrimp (about 16, peeled and deveined)  
¼ teaspoon freshly ground black pepper  
1/3 cup chopped Parsley  
½ lemon, zest grated  
¼ cup freshly squeezed lemon juice (2 lemons)  
¼ lemon, thinly sliced in half rounds (optional)  
1/8 teaspoon red pepper flakes (or more to taste)  
Oil and Kosher Salt for Linguine water

Bring large pot of water to boil, drizzle in some oil and add 1 tablespoon salt and cook approximately 7

to 10 minutes, or per instructions, al dente.

In another large heavy bottomed pan (12 inch) melt butter and olive oil over medium-low heat. Add the

garlic and saute 1 minute watching closely that garlic does not burn; Add the shrimp, 1 ½ teaspoons

kosher salt and the pepper. Saute until shrimp have just turned pink about 4 minutes, stirring often.

Remove from heat. Add parsley, lemon zest, lemon juice, lemon slices, and red pepper flakes. Toss to combine.

When pasta is al dente, drain and put back in pot. Immediately add the shrimp and sauce, toss well and serve.