

Shrimp Scampi

Serves 4 | Prep: 10 minutes | Cuisine: Italian

Ingredients

- 1 pound large shrimp, peeled and deveined
- 4 tablespoons unsalted butter
- 4 cloves garlic, minced
- 1/2 cup dry white wine
- 2 tablespoons lemon juice
- 1/4 teaspoon red pepper flakes
- 1/4 cup fresh parsley, chopped
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 8 ounces linguine pasta
- 2 tablespoons olive oil

Instructions

1. Cook linguine according to package directions. Reserve 1/2 cup pasta water before draining.
2. Pat shrimp dry with paper towels. Season with salt and pepper.
3. Heat olive oil and 2 tablespoons butter in a large skillet over medium-high heat.
4. Add shrimp in a single layer and cook 1-2 minutes per side until pink. Remove from pan.
5. Add remaining butter to pan. Add garlic and red pepper flakes. Cook 1 minute until fragrant.
6. Add white wine and lemon juice. Simmer 2 minutes.
7. Return shrimp to pan. Add drained pasta and toss to combine. Add pasta water as needed.
8. Remove from heat. Stir in fresh parsley.
9. Serve immediately garnished with extra parsley and lemon wedges.