

Recipe: Linguine with Shrimp Scampi

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I absolutely love cooking for my family, especially when I have made something that everyone truly enjoys. This pasta recipe from the Barefoot Contessa Family Style cookbook is one of my kids' favorites and mine as well. It's also a great entertaining dish that is simple and relatively quick to make. Enjoy!



Linguine with Shrimp Scampi

(adapted from [Barefoot Contessa Family Style](#))

Ingredients:

Vegetable oil

Kosher Salt

1 pound linguine 6 tablespoons unsalted butter 5 tablespoons good olive oil
3 tablespoons minced garlic (9 cloves)

2 pounds large shrimp, peeled and deveined
1/2 teaspoon freshly ground black pepper
3/4 cup chopped fresh parsley leaves
Grated zest of 1 lemon
1/4 cup freshly squeezed lemon juice (2 lemons)
1/2 lemon, thinly sliced in half-rounds
1/4 teaspoon hot red pepper flakes (add 1/2 teaspoon more if you like it spicy)

Directions:

Drizzle some oil in a large pot of boiling salted water, add 1 tablespoon of salt and the linguine, and cook for 7 to 10 minutes, or according to the directions on the package.

Meanwhile, in another large (12-inch), heavy-bottomed pan, melt the butter and olive oil over medium-low heat. Add the garlic. Saute for 1 minute. Be careful, the garlic burns easily! Add the shrimp, 1 1/2 teaspoons of salt, and the pepper and saute until the shrimp have just turned pink, about 5 minutes, stirring often. Remove from the heat, add the parsley, lemon zest, lemon juice, lemon slices, and red pepper flakes. Toss to combine.

When the pasta is done, drain the cooked linguine and then put it back in the pot. Immediately add the shrimp and sauce, toss well, and serve.