

A recipe from



Linguine with Shrimp

Ingredients

1 pound [Racconto Linguini](#)
4 Tbsp butter
4 Tbsp [Racconto Extra-Virgin Olive Oil](#), + more for drizzling
2 shallots, finely diced
2 cloves garlic, minced
Pinch red pepper flakes, optional
1 pound shrimp, peeled and deveined
[Racconto Sea Salt](#) and freshly ground black pepper
1/2 cup dry white wine
Juice of 1 lemon
1/4 cup finely chopped parsley leaves



Total Prep Time: 30 minutes
Serves: 6

Preparation

For the pasta, put a large pot of water on the stove to boil. When it has come to a boil, add the linguini. Stir to make sure the pasta separates; cook according to directions on the package. Drain the pasta.

Meanwhile, in a large skillet, melt 2 Tbsp butter and 2 Tbsp of olive oil over medium-high heat. Sauté the shallots, garlic, and red pepper flakes (if using) until the shallots are translucent, about 3 to 4 minutes. Season the shrimp with salt and pepper; add them to the pan and cook until they have turned pink, about 2 to 3 minutes. Remove the shrimp from the pan; set aside and keep warm. Add wine and lemon juice and bring to a boil. Add 2 Tbsp of butter and 2 Tbsp of oil. When the butter has melted, return the shrimp to the pan along with the parsley and cooked pasta. Stir well and season with salt and pepper. Drizzle a bit more olive oil over and serve immediately.