

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 c. dry white wine
Juice of 1 lemon
1/4 c. finely chopped parsley leaves



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 T butter in 2 T 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 T butter and 2 T 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 over a bit more olive oil and serve immediately.