

## Lemon Shrimp Linguine

2006

Yields 6 servings (but can be scaled down)

Ingredients:

- 1.5 lbs Linguine
- 6 tbsp butter
- Olive oil
- 9 cloves minced garlic
- 2 lb large shrimps, peeled and de-veined
- Salt
- 1½ tsp ground black pepper
- ¾ cup chopped parsley
- ½ cup freshly squeezed lemon juice
- ½ lemon, thinly sliced
- 1 lemon zest
- ¼ tsp Chile pepper flakes
- Freshly grated Parmesan cheese

Prepare lemons, mince garlic, chop parsley, grate cheese, and clean the shrimp. Set aside.

Bring pot of water to a boil. Cook linguine with a little oil for 7 – 10 minutes.

Melt butter in large frying pan, add 5 tbsp olive oil, add garlic, sauté for 30 seconds over low heat. Add shrimp, 1 tsp salt, ground black pepper and sauté until shrimp become pink (~ 5 mins.)

Remove from heat add parsley, lemon juice, lemon zest, lemon slices and Chile pepper flakes. Toss.

Once the pasta is done, strain and toss in pan with shrimp mixture. Serve with grated parmesan and enjoy.