

Shrimp Scampi

Serves 4

- 2 Tbs. kosher salt for pasta water + 1 ½ tsp. good quality salt such as Himalayan Sea Salt for shrimp
- ¾ lb. to a lb. pound good quality linguini
- 3 Tbs. unsalted butter
- 2 ½ Tbs. good olive oil
- 8 oz. sliced mushrooms
- 2 Tbs. minced garlic (about 4 cloves)
- 1 pound large shrimp, peeled and deveined
- ¼ tsp. fresh ground black pepper
- 1/3 cup chopped Italian flat-leaf parsley + 2 Tbs. more for garnish
- 1 Tbs. grated lemon zest
- ¼ cup fresh-squeezed lemon juice, (2 lemons)
- ½ cup dry white wine
- 4 thinly sliced lemon rounds
- 1/8 tsp. red pepper flakes (optional)
- Grated Parmesan cheese for garnish
- 2-3 Tbs. basil chiffonade for garnish
- Chopped Italian flat-leaf parsley for garnish

Method: Cook pasta according to directions for al dente pasta in salted water. Drain. Meanwhile, in another large pot melt butter with olive oil over low-medium heat. Add mushrooms and sauté until lightly golden. Add garlic and sauté about a minute, being careful not to burn the garlic! Add shrimp, 1 ½ tsp. salt and black pepper and cook until shrimp just begin to pink-up, about 5 minutes. Add wine and just bring to a boil. Remove from heat and add parsley and lemon items. Combine with drained pasta, toss and serve. Garnish with basil, Parmesan and parsley. Serve and enjoy!