

A HOME COOK. A SERIOUS PLATE.

Garlic-Parmesan Shrimp Linguine

A glossy garlic-herb pasta loaded with seared shrimp and finished with Parmesan.



PREP 15 min

COOK 20 min

SERVES 4

WHAT YOU'LL NEED

- 12 oz linguine
- 1 lb large shrimp, peeled and deveined
- Salt, black pepper & smoked paprika
- 3 tbsp olive oil and 3 tbsp butter
- 5 garlic cloves, thinly sliced
- ½ tsp red-pepper flakes
- ½ cup dry white wine
- 1 lemon, zest and juice
- ½ cup Parmesan and ¼ cup parsley

THE APPROACH

- 01 Boil pasta in well-salted water until just shy of al dente; reserve 1½ cups pasta water.
- 02 Season shrimp and sear quickly in olive oil. Remove before fully cooked.
- 03 Lower the heat; add butter, garlic, and pepper flakes. Deglaze with wine and reduce by half.
- 04 Toss in pasta with lemon and enough pasta water to create a glossy sauce. Return shrimp, add parsley and Parmesan, and serve.

This recipe began as a reconstruction from the finished plate and can be refined with the original cook notes.