

MEALTIME HELPER

MAKING MEALTIME EASY

Shrimp Scampi Linguini - Recipe

Prep time: 10 minutes

Cook time: 10–12 minutes

Total time: 20–22 minutes

Servings: 4

Ingredients

- 12–14 oz (340–400 g) linguini
- 1 lb (450 g) large shrimp, peeled and deveined (tails on or off), pat dry
- Kosher salt and freshly ground black pepper
- 2–3 tablespoons olive oil, divided
- 3 tablespoons unsalted butter
- 4 garlic cloves, thinly sliced or minced
- 1/2 teaspoon red pepper flakes (optional, adjust to taste)
- 1/2 cup dry white wine or low-sodium chicken broth
- 3 tablespoons fresh lemon juice (about 1 lemon)
- Zest of 1 lemon (optional, for brightness)
- 1/2 cup (120 ml) reserved pasta cooking water (as needed)
- 2 tablespoons chopped fresh parsley, plus extra for garnish
- 1–2 teaspoons capers (optional, for briny pop)
- Grated Parmesan for serving (optional)
- Lemon wedges, for serving

Directions

1. **Cook the pasta:** Bring a large pot of salted water to a boil. Cook linguini until al dente according to package directions. Reserve about 1/2–1 cup pasta cooking water, then drain and set aside.
2. **Season the shrimp:** Pat shrimp dry and season lightly with salt and pepper.
3. **Sear the shrimp:** Heat 1 tablespoon olive oil in a large skillet over medium-high heat. Add shrimp in a single layer (work in batches if needed). Cook 1–2 minutes per side until pink and just cooked through. Transfer shrimp to a plate and set aside.

4. **Sauté garlic:** Reduce heat to medium. Add remaining olive oil and 2 tablespoons butter to the skillet. When butter melts, add garlic and red pepper flakes. Cook 30–45 seconds until fragrant — don't brown the garlic.
5. **Deglaze:** Pour in the white wine (or broth) and scrape up any browned bits. Let simmer 1–2 minutes to reduce slightly.
6. **Finish the sauce:** Stir in lemon juice and lemon zest (if using). Add capers if using. Reduce heat to low and whisk in remaining 1 tablespoon butter until glossy. If the sauce is too sharp, add a splash of reserved pasta water and taste for seasoning.
7. **Combine:** Return the cooked shrimp to the skillet, add the drained linguini, and toss to coat. Add reserved pasta water a little at a time until the sauce clings nicely to the pasta (usually 1/4–1/2 cup). Stir in chopped parsley and adjust salt and pepper.
8. **Serve:** Divide among plates, garnish with extra parsley and lemon wedges. Offer grated Parmesan at the table if desired.

Tips

- Use very fresh or properly thawed shrimp for best texture.
- For a richer sauce, add 1/4 cup dry vermouth or an extra tablespoon of butter.
- Add a handful of baby spinach or halved cherry tomatoes with the pasta for extra color and veg.

Bright, garlicky, and buttery — Shrimp Scampi Linguini comes together fast and tastes restaurant-ready.