Garlic Butter Shrimp Pasta

Linguine, juicy shrimp, lemon and parsley in a light garlic-butter sauce.



SERVES
4

PREP
15 min

COOK / ASSEMBLY
20 min

Ingredients

- 12 oz linguine
- 1 lb large raw shrimp, peeled and deveined
- 3 tbsp butter
- 1 tbsp olive oil
- 4 garlic cloves, minced
- 1 lemon, zested and juiced
- 1/4 tsp red pepper flakes, optional
- 1/3 cup chopped parsley
- Salt and black pepper, to taste
- 1 cup reserved pasta water

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How to Make It

1. Cook linguine in salted boiling water according to package directions. Reserve 1 cup pasta water, then drain.

2. Pat shrimp dry and season. Heat oil and 1 tbsp butter over medium-high heat. Cook shrimp 1-2 minutes per side until opaque and 145 F. Transfer out.

3. Lower heat. Melt remaining butter; stir garlic and optional pepper flakes 30 seconds. Add lemon zest, 2 tbsp juice and 1/2 cup pasta water.

4. Add pasta and toss until glossy. Return shrimp just to warm, adding water as needed. Finish with parsley and more lemon to taste.

Jane's Note

Have the pasta nearly ready before cooking the shrimp so they stay tender.

Serving & Storage

Refrigerate leftovers promptly in shallow, covered containers for up to 3-4 days. Reheat cooked leftovers to 165 F. Keep fresh toppings separate.