

W A I P A P A B A Y

SHRIMP SCAMPI WITH PASTA

pair with Waipapa Bay Chardonnay

Our Chardonnay is all about its freshness, with lively acidity and a lightly creamy palate. This makes it ideal with seafood, as the acidity, oiliness, and richness of the food all mesh with the wine's structure.

SERVES: 6

INGREDIENTS:

1 – 16 ounce package linguine pasta
2 tablespoons butter
2 tablespoons extra-virgin olive oil
2 shallots, finely diced
2 cloves garlic, minced
1 pinch red pepper flakes (optional)
1 pound shrimp, peeled and deveined
1 pinch kosher salt and freshly ground pepper
1/2 cup dry white wine
1 lemon, juiced
2 tablespoons butter
2 tablespoons extra-virgin olive oil
1/4 cup finely chopped fresh parsley leaves
1 teaspoon extra-virgin olive oil, or to taste



INSTRUCTIONS:

Bring a large pot of salted water to a boil; cook linguine in boiling water until nearly tender, 6 to 8 minutes. Drain.

Melt 2 tablespoons butter with 2 tablespoons olive oil in a large skillet over medium heat. Cook and stir shallots, garlic, and red pepper flakes in the hot butter and oil until shallots are translucent, 3 to 4 minutes. Season shrimp with kosher salt and black pepper; add to the skillet and cook until pink, stirring occasionally, 2 to 3 minutes. Remove shrimp from skillet and keep warm.

Pour white wine and lemon juice into skillet and bring to a boil while scraping the browned bits of food off of the bottom of the skillet with a wooden spoon. Melt 2 tablespoons butter in skillet, stir 2 tablespoons olive oil into butter mixture, and bring to a simmer. Toss linguine, shrimp, and parsley in the butter mixture until coated; season with salt and black pepper. Drizzle with 1 teaspoon olive oil to serve.

Recipe and photo: JustJen on Allrecipes.com