

SHRIMP SCAMPI

THE DISTRICT KITCHEN



INGREDIENTS

- 1 lb linguini
(or any other pasta)
- 4 tbsp butter (or butter equivalent)
- 4 tbsp extra-virgin olive oil, plus more for drizzling
- 2 shallots, finely diced (or 1/2 red onion)
- 4 cloves garlic, shredded
- 1 lb shrimp, peeled and deveined
- 1 small cup white wine, or sherry (plus more to sip!)
- 1/4 cup finely chopped parsley leaves
- 2 large handfuls of baby arugula, roughly chopped
- 2 small chili peppers, finely diced, (optional)
- Juice of 1 lemon, plus zest
- Salt and pepper, to taste

INSTRUCTIONS

1. Cook your pasta to al dente in a pot of salted water. Drain, reserving 1 cup of cooking water.
2. Add half of your butter and oil to a pan over medium heat, and add shallots, garlic, and cook until fragrant and beginning to colour. Add shrimp and cook until on medium heat for about 3 minutes.
3. Add white wine and simmer for 3 minutes.
4. Add al dente pasta, the rest of the butter and olive oil. Add chili peppers, if using.
5. Add arugula, lemon zest and salt and pepper to taste.
6. Add reserved cooking water if too dry.
7. Remove from heat and finish with chopped parsley.

PREP

15 minutes

COOK

10 minutes

SERVES

4-6

TOOLS NEEDED

- Pot
- Knife
- Cutting Board
- Pan
- Grater

