

# Shrimp Scampi & Fresh Linguine

*with Broccoli & Cucumber-Iceberg Salad*

An Italian-American invention, scampi is a popular dish of shrimp (or similar shellfish) served in a garlicky lemon-butter sauce, sometimes over pasta. Here, we're going the extra mile—by tossing our shrimp with fresh linguine, and adding seasonal broccoli to the sauce (chopped finely and sautéed in the butter). With a garnish of parsley and Parmesan, this delicious recipe makes for an easy, gourmet pasta night.



## Ingredients

- 1¼ Pounds Shrimp
- ¾ Pound Fresh Linguine Pasta
- 4 Cloves Garlic
- 2 Lemons
- 1 English Cucumber
- 1 Head Iceberg Lettuce
- 1 Pound Broccoli
- 1 Bunch Parsley

## Knick Knacks

- 4 Tablespoons Butter
- ⅓ Cup Grated Parmesan Cheese

Makes 4 Servings

About 630 Calories Per Serving

Prep Time: 10 min | Cook Time: 15 to 25 min





1



## Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Quarter and deseed the lemons. Peel and mince the garlic. Finely chop the broccoli. Remove and discard the core of the lettuce; roughly chop the leaves. Medium dice the cucumber. Pick the parsley leaves off the stems; discard the stems.

2



## Make the vinaigrette:

In a bowl, combine  $\frac{1}{4}$  of the **cheese** and the **juice of 4 lemon wedges**; season with salt and pepper to taste. Slowly whisk in **2 tablespoons of olive oil** until well combined.

3



## Cook the pasta:

Using your hands, carefully separate the strands of the **pasta**; add to the pot of boiling water. Cook 2 to 3 minutes, or until al dente (still slightly firm to the bite). Reserving  $\frac{3}{4}$  cup of the **pasta cooking water**, thoroughly drain the cooked pasta. Set aside in a warm place.

4



## Cook the shrimp & broccoli:

While the pasta cooks, pat the **shrimp** dry with paper towels; season with salt and pepper. In a large pot, melt **half the butter** on medium-high until hot. Add the **garlic** and **broccoli**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until fragrant and softened. Add the seasoned shrimp. Cook, stirring occasionally, 2 to 4 minutes, or until the shrimp are opaque and cooked through.

5



## Finish the pasta:

To the pot of shrimp and broccoli, add the **cooked pasta**, **remaining butter**, the **juice of the remaining lemon wedges** and  $\frac{1}{2}$  cup of the **reserved pasta cooking water**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until well combined. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Remove from heat and season with salt and pepper to taste.

6



## Make the salad & serve your dish:

Just before serving, in a large bowl, combine the **lettuce** and **cucumber**; season with salt and pepper. Add as much of the **vinaigrette** as you'd like (you may have extra). Toss to coat; season with salt and pepper to taste. Transfer the **salad** and **finished pasta** to serving dishes. Garnish with the **parsley** and **remaining cheese**. Enjoy!