

## Shrimp Scampi

4 T. extra-virgin olive oil, divided  
10-12 16/20 shrimp, shelled, peeled, and devined  
¼ c. sliced shallots or red onion  
3 garlic cloves, minced  
½ c. white wine  
½ c. diced compari tomatoes  
1/4 t. hot red pepper flakes  
6 T. butter, cold  
8oz of your favorite linguini, cooked and warm  
Salt and pepper to taste  
3 T. chopped fresh basil  
¼ c. Parmesan shaved

Heat oil in a non-stick pan over medium heat and cook each shrimp for 2 minutes on each side and then remove. Note, this will not cook shrimp all the way through, but almost, will finish cooking when the rest of the dish is put together.

Add shallots and sauté for 2-3 minutes, add garlic and sauté for an additional minute.

Have a pot of water at a low boil that is salted for the pasta to be cooked in. Cook pasta for 8 minutes only!!! Remove from the water and DO NOT RINSE OFF. Hold warm for final plating.

Deglaze with white wine and add tomatoes. Let wine reduce by half. Then add pepper flakes and shrimp into the sauce and remove from the heat. Slowly add chunks of the butter stirring to incorporate the butter and make the sauce look creamy.

After all butter is melted put back on the burner on medium low and toss in the cooked linguini and stir well.

Put the pasta with sauce and the same amount of shrimp in each bowl and garnish with chopped basil and parmesan cheese.

Serve and enjoy.