

LEMON PASTA WITH SHRIMP SCAMPI

TOTAL TIME: 30-45 MINS

INGREDIENTS

10-16 large shrimp
1 tbsp olive oil
2 cloves fresh garlic
2 tbsp capers, rinsed
2 preserved lemons, rinsed and julienned
½ cup white wine
2 tbsp chopped fresh Italian parsley
1 lb pasta
Dash of red pepper flakes
1 cup cream
Shaved parmesan

+ Pasta of choice

DIRECTIONS

Prepare the shrimp by washing, and deveining them. Next, cut each shrimp length-wise up until the tail. This will allow them to curl up in the pan.

In a large frying pan, place oil, crushed garlic, capers, preserved lemon, and pepper flakes. Sauté for a few minutes to warm. Add the shrimp and cook until pink.

Add white wine and simmer for a 5 to 7 minutes. Add cream. Keep warm on low.

Cook pasta to al dente and drain. Add pasta to lemon sauce.

Toss and serve topped with lemon juice, chopped parsley and shaved parmesan.