

Linguini with Shrimp & Olives

PAIRED WITH MENDEL SEMILLON



The richness of the castelvetro olives & shrimp pair deliciously with the silky texture & apple notes of Mendel Semillon while the lemon and briny capers play against the rich mouthfeel of the wine.

SERVES 4

INGREDIENTS

- 16 oz. linguini (durum wheat or gluten-free)
- Kosher salt
- 4 tablespoons Extra Virgin olive oil
- 1 ½ lbs. extra-large shrimp (26-30 per lb.), peeled and deveined
- 2 large cloves garlic, chopped
- Finely grated zest of 1 large lemon plus juice
- 1 cup pitted Castelvetrano olives, quartered or rough chop
- 1 tablespoon capers
- ¼ cup chopped fresh or dried Italian parsley

Bring a large pot of water to a boil and throw in a couple of tablespoons of kosher salt. Cook the linguine until al dente.

Meanwhile, heat 2 tablespoons olive oil in a large sauté pan. Add the shrimp and cook until starting to turn pink, stirring constantly. Add chopped garlic, lemon zest and juice, olives and capers. Sauté until shrimp are cooked through and finish with parsley. Remove from heat.

Toss hot, drained pasta with the shrimp mixture in the pan, adding the remaining 2 tablespoons of olive oil. Taste for seasoning.

Serve with Mendel Semillon.

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