

FLOUR + WATER®

Spicy Shrimp Scampi Spaghetti

Ingredients:

1 lb. flour+water Spaghetti pasta
1 quart vegetable stock (for “quick shrimp stock”)
¼ cup extra virgin olive oil
1 ½ lbs. shrimp, 16-20 peel-on
12 garlic cloves, thinly shaved
1 tsp. crushed red pepper flakes
½ cup white wine
1 stick butter
½ bu. parsley, chopped
½ bu. mint, chopped
2 tsp. fish sauce (*optional)
1 lemon
3 Tbsp. chili crunch
TT kosher salt

Directions:

Step 1: Cook the pasta according to package instructions minus 2 minutes. Once the pasta is slightly undercooked, reserve a quarter cup of the pasta water and strain directly into the prepared pan sauce.

Step 2: To clean the shrimp and prepare the “quick shrimp stock”; Peel the shrimp and place the shells in a heat safe bowl. Bring 1 quart of store bought (or homemade) vegetable stock to a boil and pour over the shrimp shells. Cover tightly with plastic wrap and allow the shells to steep for 20 minutes before straining and reserving the shrimp stock. Devein the shrimp and rinse under cold running water. Pat dry and reserve.

Step 3: For the pan sauce, heat a 12” diameter, high sided saute pan over high heat. Add extra virgin olive oil and allow oil to heat slightly. Season shrimp with salt and sear quickly on both sides in the saute pan. Remove shrimp from the pan, onto a cutting board and turn heat down to medium low. Add sliced garlic to the pan. Cook, stirring often until the garlic just barely begins to caramelize. Add white wine and reduce liquid by half. Turn the heat back up to medium high, add the quick shrimp stock and bring to a boil. Meanwhile, roughly chop the shrimp into large bite size pieces. Add the cooked pasta to the pan sauce, along with the reserved pasta water (*see above) and butter to the pan sauce. Continue cooking and stirring until the sauce is at the desired finished sauce consistency. Remove from heat and stir in parsley, mint and the reserved shrimp. Season with fish sauce and the zest and juice of one lemon. Adjust seasoning with salt if needed. Plate and garnish with chili crunch.