

# Fish and Shellfish

## Shrimp Scampi Pasta

Buttery and lush with garlic, this dish, though simple to prepare, feels indulgent.

### Ingredients:

1/4 cup olive oil  
1 lb peeled and deveined large shrimp (raw; 20 to 25 per lb)  
4 large garlic cloves, left unpeeled and forced through a garlic press  
1/2 teaspoon dried hot red-pepper flakes  
1/2 cup dry white wine  
1 teaspoon salt  
1/2 teaspoon black pepper  
5 tablespoons unsalted butter  
3/4 lb Rice pasta goes well with (angel-hair pasta G/F)  
1/2 cup chopped fresh flat-leaf parsley

### Instructions:

Bring a 6- to 8-quart pot of salted water to a boil.  
(When salting water for cooking, use 1 tablespoon of salt for every 4 quarts of water.)

Meanwhile, heat oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking, then sauté shrimp, turning over once, until just cooked through, about 2 minutes, and transfer with a slotted spoon to a large bowl. Add garlic to oil remaining in skillet along with red pepper flakes, wine, salt, and pepper and cook over high heat, stirring occasionally, 1 minute. Add butter to skillet, stirring until melted, and stir in shrimp. Remove skillet from heat.

Cook pasta in boiling water until just tender, about 3 minutes. Reserve 1 cup pasta-cooking water, then drain pasta in a colander. Toss pasta well with shrimp mixture and parsley in large bowl, adding some of reserved cooking water if necessary to keep moist.

Makes 4 servings. Enjoy!

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