



shrimp scampi linguine

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/2 lb. linguine pasta - olive oil - 2 cloves garlic, minced - 1/2 spanish onion, minced - 2 cups grape/cherry tomatoes (slice some in half, leave the rest whole) - 1 lb. large shrimp - 3/4 C pasta cooking H2O - juice of 1 lemon - 4 tbsp unsalted butter - some chopped green onions - some chopped parsley * optional * 1/2 olives 1/2 T capers

Instructions

1. bring a pot of H2O to a boil, add a generous amount of salt and toss in the linguine pasta to cook until al dente. 2. in a sauce pan, saute the garlic and onion in some good olive oil and 1 tbsp butter. 3. add the tomatoes and cook for 1 minute. 4. add the shrimps and cook until pink. 5. ladle in some of the pasta cooking H2O, let it simmer for a few minutes then add the lemon juice & the rest of the butter. let it cook and thicken a bit for a few minutes. 6. add the green onions and parsley. 7. toss the cooked pasta with the sauce. serve immediately.