

Easy Shrimp Scampi with Basil

Active Time

15 Mins

Total Time

25 Mins

YieldServes 4

By PAIGE GRANDJEAN May 2019

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Create a quick meal around two of the season's favorite ingredients – fresh basil and succulent shrimp. Remember to reserve a cup of pasta cooking water before you drain the cooked linguine. The starchy, salty liquid brings the wine, butter, and lemon juice together into a bright and silky sauce. This recipe moves quickly, so have all the ingredients chopped, measured, and available before you get started. Substitute chicken stock for the wine, if desired.

Ingredients

1/4 cup plus 1 1/2 tsp. kosher salt,
divided

12 ounces uncooked linguine

1/3 cup olive oil

1 pound large peeled, deveined raw
shrimp

1/4 teaspoon black pepper, plus more
for topping

1/4 cup dry white wine

3 garlic cloves, chopped (about 1
Tbsp.)

1/4 cup unsalted butter, cut into 1/2-
inch pieces

2 tablespoons fresh lemon juice (from
1 lemon)

1/3 cup fresh torn basil leaves

How to Make It

Step 1 Place 4 quarts water in a stockpot; bring to a boil over high. Add 1/4 cup of the salt, and stir until dissolved. Add pasta, and cook until al dente, about 9 minutes. Drain. Reserve 1 cup cooking water; set aside with pasta.

Step 2 Heat oil in a large skillet over medium-high. Add shrimp; sprinkle with pepper and 1/2 teaspoon of the salt. Cook, stirring occasionally, until shrimp are partially opaque, about 30 seconds. Add wine and garlic; continue cooking, stirring occasionally, until shrimp are mostly cooked through, about 1 1/2 minutes.

Step 3 Add pasta and 1/4 cup of the cooking water; bring to a simmer. Add butter, lemon juice, and remaining 1 teaspoon salt. Cook, stirring constantly, until sauce thickens and coats pasta, about 1 minute, adding more cooking water, 1/4 cup at a time, if needed. Remove from heat. Stir in torn basil. Top with lemon peel strips, basil leaves, and black pepper.

Lemon peel strips

Small fresh basil leaves