

# SHRIMP SCAMPI WITH LINGUINE



Gordon  
**RESTAURANT  
MARKET**

## Ingredients *Yield: 3 servings*

Reorder No.	Description	Amount
424307	Kosher Salt	1 Tbsp.
413380	GFS® Linguine Pasta	1 lb
299405	GFS Unsalted Butter	3 Tbsp.
758521	Primo Gusto® Extra Virgin Olive Oil	2½ Tbsp.
644650	Garlic, Minced	1½ Tbsp.
561584	Large Shrimp, Peeled and Deveined	1 lb.
225037	Ground Black Pepper	¼ Tsp.
673662	Fresh Parsley, Chopped	⅓ cup
677558	Lemon, Zested	½ lemon
677558	Fresh Lemon Juice	2 lemons
677558	Lemon, Thinly Sliced in Half-Rounds	¼ lemon
430196	Hot Red Pepper Flakes	⅛ tsp.

## Preparation Instructions

*Wash hands.*

Add vegetable oil, salt, and linguine to large pot of boiling water. Cook for 7-10 minutes.

Meanwhile, in another large pan, melt the butter and olive oil over medium-low heat. Add the garlic. Saute for 1 minute.

Add the shrimp, salt, and the red pepper flakes. Saute until the shrimp turns pink. Remove from the heat, add the parsley, lemon zest, lemon juice, and lemon slices. Toss to combine.

When the pasta is done, drain the cooked linguine and then put it back in the pot. Immediately add the shrimp and sauce, toss well, and serve.