



Shrimp Francese over Linguine

Jacob · 30/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

4

Description

A delicious dish of lightlybattered shrimp in a lemonwine sauce served over pasta This shrimp Francese is simply delicious Serve with Parmesan cheese

Ingredients

- - 1 tablespoon cornstarch - 1 tablespoon water - 1 (14 ounce) can chicken broth - ½ cup dry white wine - ¼ cup salted butter - 2 tablespoons fresh lemon juice - 2 teaspoons chopped fresh parsley - 1 pinch salt and ground black pepper to taste - 1 (8 ounce) package linguine pasta - ½ cup all-purpose flour - 3 large eggs - 1 pound jumbo shrimp
- peeled and deveined - 2 tablespoons vegetable oil
- or as needed

Instructions

1. Whisk cornstarch and water together in a small bowl; set aside. Bring chicken broth
2. wine
3. butter
4. lemon juice
5. parsley
6. salt
7. and pepper in a medium saucepan over medium heat to a boil
8. stirring occasionally. Add cornstarch mixture
9. 1 teaspoon at a time
10. until sauce thickens slightly. Remove from heat. Meanwhile
11. fill a large pot with lightly salted water and bring to a rolling boil. Stir in linguine and return to a boil. Cook linguine uncovered
12. stirring occasionally
13. until tender yet firm to the bite
14. about 11 minutes. Drain and keep warm. Place flour in a shallow bowl. Beat eggs in a separate bowl. Dredge shrimp in flour; shake off excess. Dip into beaten egg. Place
15. unstacked
16. onto a plate. Heat oil in a large skillet over medium-high heat. Fry shrimp
17. working in batches if needed
18. in hot oil until opaque
19. 2 to 3 minutes per side. Add cooked shrimp to finished sauce. Divide linguine among plates; top with shrimp and sauce.