



Lemon Shrimp Pasta

Jacob · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

4

Description

This lemon shrimp pasta is a very lightly sauced dish. It's refreshing as well as filling.

Ingredients

- 1 tablespoon olive oil - 1 pound shrimp
- peeled and deveined - 1 teaspoon salt - 1 teaspoon ground black pepper - 1 (16 ounce) package fresh linguine pasta - 1 lemon
- zested and juiced - 2 tablespoons chopped fresh parsley - 2 tablespoons butter - 1 cup freshly grated Parmesan cheese

Instructions

1. Bring a large pot of lightly salted water to a boil. Meanwhile
2. heat olive oil in a large pan over medium heat. Season shrimp with salt and pepper. Cook and stir shrimp in hot oil until opaque
3. about 2 minutes per side. Remove from heat. Cook linguine in boiling water until tender yet firm to the bite
4. 1 to 3 minutes. Drain
5. reserving 2 tablespoons cooking water. Combine lemon zest and juice in a small saucepan over medium heat; bring to a simmer. Sprinkle in parsley and stir in butter until melted. Stir in reserved cooking water. Add shrimp to lemon sauce. Mix together linguine
6. lemon-shrimp sauce
7. and Parmesan cheese in a large serving bowl. Recipe Tip This recipe calls for the zest and juice of one lemon
8. which equates to about 2 tablespoons lemon zest and 3 tablespoons juice.