



Amazing Shrimp and Langostino Lobster Linguine

Jacob · 30/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

8

Description

This recipe with langostinos and shrimp did not take hours in the kitchen so it allowed me to enjoy our company. It was our turn to host our dinner club and the theme was Italian. We had great fun with friends.

Ingredients

- - 1 (16 ounce) package linguine pasta
- broken into fourths - 2 tablespoons olive oil - 12 slices cooked bacon
- chopped - 1 sweet onion
- finely chopped - 1 tablespoon minced garlic - 1 teaspoon red pepper flakes
- or to taste - ½ cup dry white wine (such as Pinot Grigio) - 1 pound uncooked medium shrimp
- peeled and deveined - 1 pound langostino lobster - 1 ½ cups peas - 1 cup basil pesto sauce - 1 cup half-and-half - 1 cup grated Parmigiano-Reggiano cheese

Instructions

1. Bring a large pot of lightly salted and oiled water to a boil. Add linguine and cook until tender yet firm to the bite
2. about 11 minutes; drain. Meanwhile
3. heat olive oil in a large saucepan over medium-high heat. Add bacon
4. onion
5. garlic
6. and pepper flakes; sauté until onion is golden brown
7. 10 to 15 minutes. Add white wine and cook
8. stirring occasionally
9. until absorbed
10. 2 to 4 minutes. Stir in shrimp and langostino and sauté until pink
11. about 2 minutes. Reduce the heat to medium and stir in strained linguine. Add peas
12. pesto sauce
13. and half-and-half; cook and stir until linguine absorbs the liquid
14. 5 to 10 minutes. Top each serving with Parmigiano-Reggiano cheese.