



Lemony Garlic Shrimp with Pasta

Jacob · 30/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 25 mins

Description

This is a very elegant dish good for a nice simple meal Tasty and pretty enough for company but my husband and I enjoy it as a nice weekend meal The brining of the shrimp takes the longest but is very easy and improves the taste and texture of the shrimp

Ingredients

— - ¾ cup kosher salt - 1 gallon cold water - 2 pounds peeled and deveined large shrimp (21 to 30 per pound) - 1 (16 ounce) package angel hair pasta - ¼ cup unsalted butter - ¼ cup olive oil - 3 tablespoons minced garlic - ½ cup white wine - ¼ cup lemon juice - ½ teaspoon crushed red pepper flakes - 1 teaspoon freshly ground black pepper - ½ cup chopped fresh parsley - 1 tablespoon lemon zest

Instructions

1. Dissolve the kosher salt in 1 gallon of water in a large pot. Add the shrimp
2. and refrigerate 2 to 4 hours. Drain and pat shrimp dry with paper towels. Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling
3. stir in the angel hair pasta
4. and return to a boil. Cook the pasta uncovered
5. stirring occasionally
6. until the pasta has cooked through but is still firm to the bite
7. 4 to 5 minutes. Drain well in a colander set in the sink. Meanwhile
8. melt the butter and olive oil in a large skillet over medium-low heat. Stir in the garlic
9. and cook until softened
10. 3 to 4 minutes. Add the shrimp
11. white wine
12. lemon juice
13. and red pepper flakes. Cook and stir until the shrimp is no longer translucent in the center
14. about 6 minutes. Stir in the black pepper
15. parsley
16. and lemon zest before tossing with the angel hair pasta. Editor's Note The nutrition data for this recipe includes the full amount of the brine ingredients. The actual amount of the brine consumed will vary.