


Shrimp Linguine

<i>Ingredients</i>	<i>Directions</i>
<p>Linguine (serving for 4)</p> <p>1 Tbsp (15ml) butter</p> <p>2 Tbsp (30ml) Olive oil</p> <p>1 lb (500gr) fresh shrimp (shelled & deveined)</p> <p>3 cloves garlic (minced)</p> <p>½ tsp (3ml) red pepper flakes</p> <p>¼ c (50ml) dry white wine</p> <p>1 lemon (juiced and grated rind)</p> <p>¼ c (50ml) chopped fresh parsley or basil</p> <p>1 tsp (5ml) salt</p> <p>½ c (100ml) grated fresh parmesan cheese</p>	<p>Cook pasta as directed on box. Drain & toss with the butter, keep warm. Over med heat in large fry pan cook shrimp in olive oil until shrimp just turns pink. Add garlic, red pepper flakes, white wine, lemon juice, rind, salt and parsley or basil. Cook for another 2 minutes, add cooked pasta to pan and stir all together. Sprinkle with parmesan and serve immediately.</p> 
<p><i>Wine Pairing</i></p> <p><i>Serve this recipe with ...</i></p> <p>Off /dry whites or Rosé: Riesling or Zinfandel Blush</p> <p>Light un-oaked reds: Beaujolais or Gamay</p>	