



## Shrimp with Basil-Garlic Butter

- Servings: 4

### Instructions

- 3/4 lb. large shrimp (shelled & deveined.)
- 1/4 sweet onion (chopped)
- 4 tablespoons butter, cut into pieces
- 1 – 2 Tablespoons olive oil
- 4 teaspoons garlic, minced
- 1 teaspoon crushed red pepper flakes
- 1/3 cup white wine
- Lemon zest from 1/2 lemon
- lemon juice from 1/2 lemon
- 2 tablespoons sun-dried tomatoes packed in oil (chopped - optional)
- 1/2 cup fresh basil or Italian parsley (chopped)
- 8 oz. linguini pasta (I like to use edamame pasta here)
- parmesan cheese (shredded)

### Directions

1. Cook linguine according to package – just til al dente.
2. While the pasta cooks heat the butter in a large skillet over medium heat. Sauté the garlic for 2 minutes. Add the onion, a sprinkle of salt and continue to sauté for 2 more minutes until the onion is soft.
3. Add the shrimp and a dash of salt and pepper and cook until the shrimp turns pink, about 4 minutes.
4. Add the white wine and lemon juice and cook for 2 more minutes.
5. In a large mixing bowl add the cooked and drained pasta, shrimp mixture and salt and pepper to taste, stirring to combine. Add the zest of the lemon and the freshly parsley and stir again.
6. Serve on plates with freshly grated parmesan cheese and lemon slices.