

## Classic Linguine with Shrimp Scampi: Easy & Flavorful

There are few dishes as elegant and universally loved as a perfectly made



### TIME

**7 to 10 min**

### PRINT

**Recipe Card**

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### SOURCE

**ChefManiac**

### INGREDIENTS

Vegetable oil, for boiling pasta  
1 tablespoon kosher salt, plus 1 ½ teaspoons (for pasta water and seasoning shrimp)  
¾ pound linguine  
3 tablespoons unsalted butter  
2 ½ tablespoons good olive oil  
1 ½ tablespoons minced garlic (about 4 cloves)  
1 pound large shrimp (about 16 shrimp), peeled and deveined  
... teaspoon freshly ground black pepper  
1/3 cup chopped fresh parsley leaves  
½ lemon, zest grated  
... cup freshly squeezed lemon juice (from about 2 lemons)  
... lemon, thinly sliced in half-rounds (for garnish/flavor)  
1/8 teaspoon hot red pepper flakes (adjust to taste)

#### Swaps and Notes:

**Shrimp:** Use fresh shrimp if possible for the best flavor. If using frozen, ensure they are fully thawed and patted very dry. You can also use other quick-cooking seafood like scallops or calamari rings if you desire.

**Pasta:** While linguine is classic, fettuccine, spaghetti, or even capellini (angel hair) would work well with this delicate sauce.

**Garlic:** Freshly minced garlic is crucial for the signature scampi flavor. Avoid pre-minced garlic in a jar if possible.

**Olive Oil:** A "good" olive oil makes a difference in flavor. Extra virgin olive oil is recommended.

**Red Pepper Flakes:** Adjust the amount of red pepper flakes to your preferred level of heat. Omit entirely for a milder dish.

**Lemon:** Freshly squeezed lemon juice and grated zest are key to the vibrant, tangy flavor. Do not use bottled lemon juice. The lemon slices are primarily for garnish but can also infuse more subtle flavor if left in the sauce briefly.

**Herbs:** Fresh parsley is essential for brightness. A sprinkle of fresh chives or dill could also be a nice addition.

**Wine (Optional):** Many scampi recipes include a splash of dry white wine (like Pinot Grigio or Sauvignon Blanc) when adding the lemon juice. If you like, you can add ... cup of dry white wine after the shrimp are removed, deglazing the pan before adding the lemon juice and other sauce ingredients.

**Directions:**

**Cook the Linguine:** Drizzle a little vegetable oil into a large pot of rapidly boiling, heavily salted water. Add 1 tablespoon of kosher salt and the linguine. Cook for 7 to 10 minutes, or according to the directions on the package, until the pasta is al dente (firm to the bite).

**SautØ Garlic & Shrimp:** Meanwhile, as the pasta cooks, set up another large (12-inch), heavy-bottomed pan or skillet over medium-low heat. Add the 3 tablespoons of unsalted butter and 2 % tablespoons of good olive oil to the pan and melt them together. Once melted, add the 1 % tablespoons of minced garlic. SautØ for just 1 minute until the garlic is fragrant, being very careful not to let it brown or burn, as burnt garlic can taste bitter.

**Cook Shrimp & Season:** Add the peeled and deveined shrimp to the skillet with the garlic butter.

Sprinkle with the remaining 1 % teaspoons of kosher salt and the ... teaspoon of freshly ground black pepper. SautØ the shrimp over medium heat until they have just turned pink and opaque, which typically takes about 3-5 minutes, stirring often. Avoid overcooking the shrimp, as they can become tough.

**Remove from Heat & Add Fresh Flavors:** Remove the skillet from the heat immediately after the shrimp are cooked. Add the 1/3 cup of chopped fresh parsley leaves, the grated zest of % lemon, the ... cup of freshly squeezed lemon juice, the thin half-rounds of ... lemon, and the 1/8 teaspoon of hot red pepper flakes. Toss all these ingredients

together to combine everything well. The residual heat from the shrimp and pan will help infuse the flavors.

**Combine Pasta & Sauce:** When the pasta is done cooking, drain the cooked linguine thoroughly. Immediately transfer the hot, drained linguine back into its original pot. Add the cooked shrimp and the entire flavorful sauce from the skillet directly into the pot with the linguine. Toss everything well to ensure the pasta is fully coated in the delicious garlic-butter-lemon-shrimp sauce.

**Serve:** Serve hot immediately!

**Tips for Success:**

**Don't Overcook Shrimp:** Shrimp cook very quickly. As soon as they turn pink and opaque, remove them from the heat to prevent them from becoming rubbery.

**Fresh Garlic and Lemon:** These are the stars of scampi! Use freshly minced garlic and freshly squeezed lemon juice and zest for the brightest, most authentic flavor.

**Al Dente Pasta:** Cook the linguine to al dente, as it will continue to cook slightly when tossed with the hot sauce.

**Balance of Fats:** The combination of butter and olive oil provides a rich flavor base that's essential for scampi.

**Heat Control for Garlic:** Garlic burns easily and can turn bitter. Keep the heat medium-low when sautéing the garlic and watch it carefully.

## DIRECTIONS

- 1. Cook the : Linguine:** Drizzle a little vegetable oil into a large pot of rapidly boiling, heavily salted water. Add 1 tablespoon of kosher salt and the linguine. Cook for 7 to 10 minutes, or according to the directions on the package, until the pasta is al dente (firm to the bite).
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11. **Heat : Control for Garlic:** Garlic burns easily and can turn bitter. Keep the heat medium-low when sautéing the garlic and watch it carefully.
12. **Serve : Immediately:** Scampi is best enjoyed fresh and hot, as the pasta can absorb the sauce and become less appealing upon sitting.
13. **Serving Suggestions and Pairings:** This Linguine with Shrimp Scampi is a complete, satisfying meal on its own, showcasing vibrant flavors. However, it pairs beautifully with:
  14. Crusty garlic bread or warm : French bread for soaking up the delicious sauce.
  15. A light, crisp green salad with a simple vinaigrette to cut through the richness.
  16. Steamed or roasted asparagus or broccoli rabe for an additional vegetable.
  17. A glass of dry white wine (like Pinot Grigio or Sauvignon Blanc) to complement the lemon and seafood.
  18. For other fantastic pasta or seafood dishes, you might also enjoy:
    19. My Classic : Spaghetti Recipe with Homemade Sauce for another Italian staple.
    20. My This : Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort if you're looking for another hearty, flavorful meal.
21. **Storage and Leftover Tips:** Linguine with Shrimp Scampi is truly best enjoyed fresh. Pasta will continue to absorb the sauce, and shrimp can become rubbery upon reheating. If you do have leftovers, store them in an airtight container in the refrigerator for up to 1-2 days. To reheat, gently warm in a skillet over low heat, adding a splash of chicken broth or water to re-moisten the pasta, being careful not to overcook the shrimp. Microwaving is an option but may affect texture.
22. **More Recipes You Will Love:** If you loved the easy

elegance and delicious flavors of this Shrimp Scampi, you'll find similar satisfaction in these other fantastic recipes:

23. For another easy skillet meal packed with flavor, try my This Tomato Skillet with Okra and Sausage is My Favorite Quick Dinner Packed with Southern Flavor.
24. If you're into flavorful one-pan meals that are always a hit, my This Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit is a must-try.
25. And for a super convenient and tasty start to your day, my This One-Pan Breakfast Bake Will Make You Skip is fantastic.

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**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/classic-linguine-with-shrimp-scampi-easy-flavorful/>