

This Shrimp Scampi with Lemon, Garlic, and Linguine Is Fast, Flavorful, and Fancy Enough for Guests

Garlicky Shrimp Scampi with Linguine



TIME
30 min

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INGREDIENTS

8 oz linguine
1 lb large shrimp, peeled and deveined
4 tbsp unsalted butter
4 garlic cloves, minced
... tsp red pepper flakes (optional, but I love the little kick)
... cup white wine (Pinot Grigio, Sauvignon Blanc, or whatever dry white you have)
... cup fresh lemon juice
Zest of 1 lemon
Salt and black pepper, to taste
2 tbsp fresh parsley, chopped
Lemon slices, for garnish
Grated Parmesan, for serving

DIRECTIONS

1. **Cook the Pasta:** I start by boiling a pot of salted water and cooking the linguine until al dente, according to the package directions. Before draining, I reserve about $\frac{1}{2}$ cup of the pasta water in case I want to loosen the sauce later.
2. Once the pasta is drained, I set it aside and get the sauce going.
3. **SautØ the Garlic:** In a large skillet, I melt the butter over medium heat. Once it's melted and slightly foamy, I toss in the minced garlic and red pepper flakes (if using) and sautØ for about a minute. The goal is to get that fragrant garlic aroma without browning it.
4. **Cook the Shrimp:** Next, I add the shrimp in a single layer and cook for about 2-3 minutes per side, depending on their size. They should turn pink and opaque but still stay juicy. I season lightly with salt and pepper while they cook.
5. Once the shrimp are done, I scoop them out and set them aside on a plate.
6. **Build the Sauce:** In the same skillet, I pour in the white wine and lemon juice, scraping up any browned bits on the bottom for extra flavor. I add the lemon zest and simmer the sauce for about 2-3 minutes, letting it reduce just slightly.
7. Then I return the shrimp to the pan and stir to coat them in the lemony garlic butter sauce.
8. **Toss It All Together:** I add the drained linguine to the skillet and toss everything gently so the pasta

gets coated in the sauce. If it feels too thick, I add a splash of the reserved pasta water until it reaches the consistency I like.

9. I taste and adjust the seasoning-usually a bit more salt and a crack of black pepper.
10. Garnish and Serve: Just before serving, I sprinkle chopped parsley over the top and garnish with a few lemon slices. At the table, I offer a bowl of grated Parmesan, even though it's not traditional with seafood pasta-I always say eat what you like.

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