

# Linguine with Lemon-Garlic Shrimp in Mascarpone Sauce

*Slightly adapted from a Phillis Carey recipe, 2014*

Internet address:



- 1/2 pound linguine, thin type, if possible
- 1 1/4 teaspoons lemon zest
- 1/4 teaspoon salt, plus more to taste
- 1/4 teaspoon freshly ground black pepper, plus more to taste
- 1 pound extra large shrimp (approx 25-30 per pound)
- 2 tablespoons unsalted butter
- 3 cloves garlic, thinly sliced
- 1/8 teaspoon red chili flakes (if you double the recipe, do not double the chiles)
- 1/4 cup Pinot Grigio wine, or other dry white wine (preferably not chadonnay) like sauvignon blanc or vermouth
- 2 tablespoons fresh lemon juice
- 1/2 cup mascarpone cheese
- 4 tablespoons fresh basil, finely sliced
- 1/3 cup Parmigiano-Reggiano cheese, grated [not in the original recipe]

## Pasta

Carolyn T's Blog - Tasting Spoons  
<http://tastingspoons.com>

## Servings: 3

Notes: Be sure to save some of the pasta water as you use it to thin the sauce at the end. Traditionally, Italians would not serve this with cheese on top, but if you like it, do it!

1. **SHRIMP:** Trim the cleaned and deveined shrimp, removing tails and slicing each shrimp in half through the back. Add lemon zest to the shrimp and set aside for up to 20 minutes (otherwise, refrigerate the shrimp until you're ready to cook them).
2. **PASTA:** Cook the linguine in boiling and heavily salted water until the pasta is al dente, about 6-8 minutes, depending on the type used. Remove a cup or so of the pasta cooking water, set aside and drain pasta in a colander.
3. **SAUCE:** Meanwhile, melt butter in a large nonstick skillet over medium heat (hot high). Add garlic and red pepper (the garlic should just barely get brown at this cooking temperature) and cook for about a minute. Add shrimp and cook until just done, about 3 minutes, stirring often. The shrimp will curl up. Add the wine and lemon juice and bring to a simmer; cook until the sauce is slightly reduced, about a minute.
4. If you have enough room in the pan, toss in the drained pasta, mascarpone cheese and about 1/2 cup of the cooking water. (If your pan isn't large enough, pour everything into a large bowl and mix everything there.) Toss well, using tongs, adding more cooking water as needed, until the pasta and shrimp are coated and the sauce looks creamy. As you toss, there should be just a little bit of the thin pasta water/sauce in the bottom. Remove from heat and toss in remaining lemon zest and fresh basil. Season to taste - particularly pepper - and serve immediately with Parmigiano-Reggiano cheese on top if desired.

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Per Serving (excluding unknown items): 657 Calories; 23g Fat (32.5% calories from fat); 45g Protein; 61g Carbohydrate; 2g Dietary Fiber; 284mg Cholesterol; 587mg Sodium. Exchanges: 4 Grain(Starch); 5 Lean Meat; 0 Vegetable; 0 Fruit; 3 1/2 Fat.