



Garlicky Shrimp Pasta with White Wine and Lemon



4 servings



20 minutes

INGREDIENTS

3/4 pound spaghetti

Kosher salt

Extra virgin olive oil

1 pound large shrimp, peeled and deveined (thawed if frozen)

1/2 red onion, chopped

5 garlic cloves, minced

1 teaspoon dried oregano

1/2 teaspoon red pepper flakes (or 1 teaspoon Aleppo pepper)

1 cup dry white wine (I used Pinot Grigio)

1 lemon, zested and juiced

Large handful chopped fresh parsley (about 1 packed cup)

2 to 3 vine-ripe tomatoes, chopped

Black pepper

Freshly grated parmesan cheese, for garnish

DIRECTIONS

1. Cook the pasta. Bring a large pot of water to a boil. Once boiling, salt generously and add the spaghetti. Cook according to package to al dente (about 9 minutes). Reserve a half cup of the starchy pasta cooking water before draining.
2. Meanwhile, cook the shrimp. In a large pan, heat 1 tablespoon olive oil over medium-high heat. When the oil shimmers, add the shrimp. Cook until pink on both sides, 2-3 minutes per side. Transfer the shrimp to a side plate for now.
3. Sauté the aromatics. Add little more olive oil to the pan, if needed. Reduce the heat to medium-low. Add the onion, garlic, oregano and red pepper flakes (I used Aleppo-style pepper). Cook for 2 minutes, stirring constantly. Add the wine and scrape up any pieces of garlic and onions. Cook the wine for 1 minute to reduce, then add the lemon zest and juice.
4. Combine. Add the chopped parsley, tomatoes, and a pinch of salt and pepper. Toss about for about 30 to 40 seconds, then add the cooked pasta to the pan. Toss to coat, adding a splash of the reserved pasta water if needed to make a glossy sauce.
5. Finish and serve. Toss in the cooked shrimp and allow to warm through briefly, about 30 seconds. Remove the pasta from heat. Sprinkle with grated parmesan cheese and more red pepper flakes or Aleppo pepper. Serve immediately!