

SPAGHETTI WITH SHRIMP

WINE PAIRING: 2021 FEDERICO CURTAZ KUDOS ETNA BIANCO

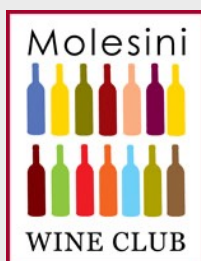
INGREDIENTS

- 1/2 teaspoon red pepper flakes
- 1/2 teaspoon coarse black pepper
- 1/2 cup quality olive oil
- 4-5 cloves garlic, peeled, finely minced (do not use a garlic press)
- 12 ounces spaghetti or linguini
- 1.5 pounds shrimp, preferably 16-20 count, peeled and deveined
- 1/2 fresh lemon
- 2 tablespoons Italian parsley, minced
- Optional for serving: sliced baguette and grated Parmesan cheese (*Italians generally do not use cheese on fish dishes*)

TIME

- Prep Time: 15-20 minutes
- Cook Time: 15-20 minutes
- Difficulty: Easy

SERVING SIZE: 4



This quick and easy pasta is a variation of the Italian classic Spaghetti Aglio e Olio— a personal favorite since my childhood. The addition of perfectly grilled shrimp elevates a



homey dish to guest-worthy. Success lies in mastering two key techniques: gently coaxing maximum flavor from the garlic without burning it, and achieving tender, juicy shrimp that is not overcooked. My method of steeping the garlic takes more time to prevent burning while notching up the flavor.

1. Place red pepper flakes and pepper in a small heavy-duty saucepan over medium heat and toast for 30 seconds. Add oil and garlic. Bring to just below a simmer, then turn off heat and let cool for 2-3 minutes or longer. Repeat this process twice, ensuring the garlic does not discolor. This step can be done up to 8 hours in advance.

2. Arrange shrimp on metal skewers, place on a pan and lightly brush both sides with olive oil. I use 3-4 skewers with larger shrimp to keep them flat and easy to turn.

3. Preheat an electric or charcoal grill to medium. Bring a large pot of salted water to a boil and cook the pasta until al dente, following the package instructions (about 9-12 minutes). While the pasta cooks, grill shrimp for approximately 4 minutes, turning once. Avoid overcooking, as they will continue to cook slightly after being removed from heat.

4. Gently reheat the oil. Remove shrimp from skewers and place in a small bowl. Squeeze lemon juice over the shrimp and toss with about a tablespoon of the reheated oil. Drain pasta, return to the pot, and toss in the shrimp, remaining oil and parsley. Plate the dish and serve with sliced baguette.