



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Linguine with Shrimp and Lemon Oil –

Lemon Oil:

½ cup of Extra Virgin Olive Oil

Zest of 1 lemon

Pasta:

1 lb. of linguine

2 tbl. olive oil

2 shallots, diced

2 cloves of garlic, minced

1 lb. of shrimp, peeled and deveined (thawed if frozen)

Zest of 1 lemon

¼ cup of freshly squeezed lemon juice

1 tsp. salt

½ tsp. freshly ground black pepper

3 ounces of fresh baby spinach or arugula (about 3 packed cups)

¼ cup of chopped fresh flat-leaf parsley leaves

1. To make the lemon oil; combine the extra virgin olive oil and the lemon zest in a small bowl and set aside.

2. Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until tender but still firm to the bite, stirring occasionally, 8-10 minutes. Drain the pasta, reserving 1 cup of the pasta cooking water.

3. Meanwhile, in a large, heavy skillet, warm the olive oil over medium heat. Add the shallots and garlic and cook for 2 minutes. Add the shrimp and cook until pink, about 5 minutes. Add the cooked linguine, the lemon zest, lemon juice, salt and pepper. Toss to combine. Turn off the heat and add the spinach or arugula. Using a mesh sieve, strain the lemon oil into the pasta; the zest can be discarded. Add the chopped parsley to the pasta and toss to combine. Serve immediately.

Credit: Giada Di Laurentiis