



The header features a central purple label with the word "Recipes" in a white cursive font. To the left of the label are icons of a measuring cup, a rolling pin, and a whisk. To the right are icons of a bowl and a spatula. A dotted line runs horizontally through the center of the page, passing behind the label and icons.

Recipes

SHRIMP WITH LEMON LINGUINE



- 1 lb dry linguine, cooked according to package directions
- 2 Tbsp olive oil
- 1 lb shrimp, peeled, deveined, and thawed (if frozen)
- Juice and zest of two lemons, in separate bowls
- ½ cup half-and-half or heavy cream
- ½ cup shredded Parmesan cheese
- Salt and pepper to taste

Cook the linguine according to package directions. While pasta is cooking, heat olive oil in heavy-bottomed pan with deep sides over medium heat. Add shrimp and lemon zest. Cook until shrimp is opaque, about 2-3 minutes, flipping halfway through but otherwise not stirring. Stir in lemon juice and half-and-half. Scrape up the browned bits from the shrimp. Continue cooking until slightly thickened. Add noodles and cheese. Toss. Season with salt and pepper.