



## Menu du Jour

26 Jan 06

Shrimp with Garlic Cream Sauce over Linguine  
(Serves two)

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### Shrimp with Garlic Cream Sauce over Linguine

*A quick and easy meal for a work night. Serve with a side salad and crusty Italian bread. Be sure to use fresh flat leaf parsley, fresh garlic, and freshly grated Pecorino Romano cheese for this recipe.*

1/2 pound fresh or dried linguine  
1 tablespoon coarse kosher salt  
2 tablespoons unsalted butter  
2 tablespoons good quality olive oil  
1 1/2 tablespoons minced garlic  
2 tablespoons minced shallot  
3/4 pound shrimp, peeled and deveined  
1/4 teaspoon freshly ground black pepper  
1/4 cup chopped fresh flat leaf parsley  
1/2 teaspoon crushed red pepper flakes  
2/3 cup heavy cream  
1/4 cup freshly grated Pecorino Romano cheese, divided

Fill a 6 1/2-quart stockpot 3/4 full with water. Add the salt and bring to a boil over medium-high heat. Add the linguine and cook for 7 to 10 minutes or until al dente.

Meanwhile, heat a large skillet over medium heat. Melt the butter and add the olive oil. Add the garlic and the shallot; cook for 2 to 3 minutes. Add the shrimp and black pepper; cook, tossing occasionally, until the shrimp just begin to turn pink, about 5 minutes. Add the parsley, the red pepper flakes, and the cream. Toss to combine. Add 2 tablespoons of the cheese and heat until sauce is warmed and slightly reduced.

Drain the pasta and add to the shrimp and sauce. Pour into a serving bowl and sprinkle with remaining cheese. Garnish with chopped fresh parsley.

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**Cooking & Presentation**



**Shrimp Sautéing With Garlic & Shallots**



**Shrimp with Garlic Cream Sauce & Garlic Bread**