

Pasta with Rosemary and Shrimp Scampi

Ingredients:

- sea salt and ground black pepper
- 12 ounces spaghetti or linguini
- 1 pound large shrimp, peeled and deveined, and preferably fresh (frozen is suitable)
- 3 tablespoons olive oil
- 2 garlic cloves, minced
- 2 tablespoons coarsely chopped rosemary
- ¼ teaspoon red pepper flakes
- 1 tablespoon fresh lemon juice

Directions:

1. In a large pot of boiling and salted water, cook pasta until al dente; reserve ½ cup of the pasta water and add shrimp to pot and stir. Immediately drain the pasta and shrimp; set aside.
2. In same pot, heat olive oil over medium heat, and add garlic, rosemary and red pepper flakes; cook, stirring, until garlic is lightly browned, about 1-2 minutes.
3. Remove from heat and return pasta and shrimp to pot; add lemon juice and reserved pasta sauce; season to taste with salt and pepper.
4. Portion pasta into four separate bowls; serve immediately.

Makes 4 servings