

Shrimp Pasta

By [Lidey Heuck](#)
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Christopher Testani for The New York Times. Food Stylist: Simon Andrews.

Total Time

45 minutes

Prep Time

15 minutes

Cook Time

30 minutes

Rating

3 ★★★★★ (9)

Notes

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Consider this the shrimp version of vongole rosso, the classic Italian dish of clams tossed with pasta, tomatoes, garlic and white wine. Swapping the shellfish makes for an easy weeknight dinner. The shrimp’s briny sweetness is the star here, and cherry or grape tomatoes add a burst of acidity as well as a pop of color. Any long pasta shape will work well — just be sure to cook the noodles to al dente to give the dish great texture. Serve with the rest of the white wine and a simple [green salad](#).

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INGREDIENTS

Yield: 4 to 6 servings

Kosher salt (such as Diamond Crystal)

1 pound long pasta, such as linguine, fettuccine or spaghetti

1 pound large peeled and deveined

PREPARATION

shrimp (18 to 20 count), tails on or off

4 tablespoons unsalted butter

3 tablespoons extra-virgin olive oil

¼ cup thinly sliced garlic (about 7 cloves)

2 pints cherry or grape tomatoes

¼ teaspoon crushed red pepper, plus more to taste

½ cup dry white wine, such as Pinot Grigio

⅓ cup chopped fresh parsley, plus more for serving

Lemon zest, for serving

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[Ingredient Substitution Guide](#)

[Nutritional Information](#)

Step 1

Bring a large pot of salted water to a boil. Add the pasta and cook according to the package instructions until al dente. Scoop out ½ cup of the cooking water, then drain the pasta in a colander and return it to the pot.

Step 2

Meanwhile, pat the shrimp dry with a paper towel and season with ½ teaspoon salt. In a large (12-inch) skillet, heat the butter and olive oil over medium heat. Add the garlic and cook until lightly golden, 1 to 2 minutes. Add the tomatoes, crushed red pepper and 1 teaspoon salt; cook, stirring occasionally, until most of the tomatoes have burst, 6 to 8 minutes.

Step 3

Add the wine and reserved pasta water, bring to a simmer and cook for 2 minutes, until slightly reduced. Stir in the shrimp and cook until they are just starting to turn opaque, about 3 minutes. Pour the sauce and the shrimp over the pasta and toss well. Add the parsley and toss again.

Step 4

Transfer the pasta to bowls. Top with the lemon zest and more parsley. Sprinkle on more crushed red pepper, if desired. Serve immediately.



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Added additional red pepper and a squeeze of lemon at the end. Delicious and full of flavor!

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cyn 3 days ago

It's dull - and sort of wet. Add more flavor!

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