



Shrimp Scampi Linguine

Ingredients

- 20 shrimp, raw
- 1 tablespoon garlic
- 1 tablespoon shallot
- 1 tablespoon thyme, fresh
- 1 tablespoon [Fustini's Meyer Lemon olive oil](#)
- 1 teaspoon [Fustini's Butter olive oil](#)
- 1 tablespoon [Fustini's Thyme balsamic](#)
- 2 tablespoons butter
- 8 ounces linguine, pre-cooked al dente
- 2 tablespoons parsley, minced
- Salt and pepper as needed

Directions

Step 1.

In a large sauté pan under medium heat, add Fustini's butter olive oil and Fustini's Meyer lemon olive oil. Add shrimp and begin to cook. After about a minute or two, add garlic, shallot, and fresh thyme and continue to cook. Deglaze pan with Fustini's Thyme balsamic vinegar and reduce until slightly thick. Add pasta to reheat. Remove from heat and add whole butter and mix until the butter has thickened the sauce and melted. Add parsley and adjust seasoning with salt and pepper. Serve immediately.