



## LEMON SPAGHETTI

Ingredients for shrimp:

2/3 cup olive oil (plus 1 Tbsp.)

3/4 pound large shrimp

1/4 tsp. kosher salt

1/8 tsp. freshly ground black pepper

Ingredients for pasta:

1 lb. spaghetti

2/3 cup olive oil

2/3 cup grated Parmesan

1/2 cup fresh lemon juice

1/2 tsp. kosher salt

1/4 tsp. freshly ground black pepper

1/3 cup chopped fresh basil

1 Tbsp. lemon zest

2 Tbsp. fried capers

In a medium saute pan, heat 1 Tbsp. olive oil over medium high heat. Season shrimp with salt and pepper. In a single layer, add shrimp to preheated pan. Cook until pink and cooked through, about 3 minutes per side. Set aside. Cook the pasta in a large pot of boiling salted water until tender but firm to the bite, stirring occasionally to prevent sticking, about 8 minutes. Meanwhile, whisk oil, Parmesan, and lemon juice in a large bowl. Drain pasta, reserving 1 cup of the liquid. Toss the pasta with the lemon sauce, the shrimp and the reserved liquid, adding 1/4 cup at a time as needed to moisten. Season with salt and pepper, stir in basil. Garnish with lemon zest and fried capers.

\*Note: To fry capers, drain, rinse and dry well. Heat 1/4 inch vegetable oil in a small straight sided skillet over medium high heat until it shimmers when swirled. Ensure it is hot by adding one caper to the oil. If it immediately starts to sizzle and pop, it is hot enough. Add capers to the hot oil, fry for 10-15 seconds or until they pop open and are golden brown and crispy. Using a slotted spoon, remove the capers and place on a paper towel lined plate. Allow to drain before using.

***Buon appetito!***