

Shrimp and Scallop Scampi

Despite it's fancy schmancy sounding name this dish is super easy to make, requires few ingredients and the end result is a delectable meal that only takes 30 minutes from start to table!

Ingredients: (To serve 4)

1 lb. dry linguine pasta

12 jumbo shrimp, peeled and deveined

12 large sea scallops

Freshly ground sea salt and black pepper

3 and ½ Tbsp butter

2-3 cloves garlic, minced

2 Tbsp. freshly squeezed lemon juice, plus lemon wedges for garnish

½ c. dry white wine

¼ c. fresh basil, finely chopped

1-2 Tbsp capers, rinsed and drained (optional)

2 Tbsp pesto (optional)

2 Tbsp chopped fresh Italian parsley

1 pint grape or cherry tomatoes

Preheat oven to 400 degrees Fahrenheit. Toss whole grape tomatoes with a splash of olive oil and season lightly with salt and pepper. Arrange on a cooking sheet and roast in preheated oven for 15-20 minutes.

Bring a large pot of salted water to a boil and cook linguine pasta according to package directions just until al dente.

Meanwhile, heat a large non-stick skillet over medium high heat. Pat shrimp and scallops dry with paper towel and season lightly on both sides with freshly ground sea salt and black pepper. Add 1 and ½ Tbsp butter to skillet and add shrimp. Cook shrimp until golden on one side, about 3 minutes. Turn shrimp and add half the garlic; cook until garlic is fragrant but shrimp still slightly translucent, about 30 seconds to 1 minute. Transfer shrimp to plate.

Add scallops to skillet and cook until golden on one side, about 3 minutes. Turn the scallops and add remaining garlic – cook an additional 1-2 minutes, then transfer scallops to same plate as shrimp. Add the lemon juice and white wine to skillet and bring to a low boil, scraping up all the flavourful brown bits from the skillet with a wooden spoon. Cook until sauce is reduced by half, about 3 minutes. Add capers and pesto to skillet, if using, and stir to incorporate. Return shrimp and scallops to pan, add basil and remaining 2 Tbsp butter. Season with salt and pepper to taste. Reduce heat and simmer.

Drain pasta and transfer to a large serving dish. Add shrimp and scallops with sauce and roasted tomatoes – toss to incorporate. Garnish with fresh Italian parsley and lemon wedges and serve. Enjoy!

Kim's Cookbooks