

Zucchini Linguini with Shrimp And Creamy Garlic Sauce

WITH SICILIAN INFUSED OLIVE OIL



Ingredients

- 4 medium zucchini, cut into strips
- 8 oz linguini pasta
- 1 lb large shrimp, peeled and deveined
- 2 tablespoons Sicilian Infused Olive Oil
- 3 cloves garlic, minced
- 1 cup heavy cream
- 1/2 cup chicken or vegetable broth
- 1/2 cup grated Parmesan cheese
- 1 tablespoon fresh lemon juice
- Salt and black pepper to taste
- Fresh parsley, chopped, for garnish
- Red pepper flakes (optional)



Notes

Directions

1. Using a spiralizer or a vegetable peeler, cut the zucchini into thin, long strips resembling linguini noodles. Set the zucchini linguini aside.
2. Bring a large pot of salted water to a boil. Add the linguini pasta and cook according to the package instructions until al dente. Drain and set it aside.
3. In a large skillet, heat 1 tablespoon of Sicilian Olive Oil over medium-high heat. Add shrimp and cook for 2-3 minutes on each side until they turn pink and are cooked through. Remove the shrimp from the skillet and set aside.
4. In the same skillet add remaining 1 tablespoon of Sicilian infused olive oil. Add minced garlic and sauté on medium heat for 1 minute until fragrant.
5. Pour in the heavy cream and chicken or vegetable broth. Bring the mixture to a gentle simmer over medium-low heat, stirring occasionally.
6. Gradually stir in the grated Parmesan cheese and let the sauce simmer for 2-3 minutes until it thickens slightly. Stir in the fresh lemon juice. Season with salt and pepper to taste. If desired, add red pepper flakes for a bit of heat.
7. Add the cooked zucchini linguini and sautéed shrimp to the creamy garlic sauce in the skillet. Gently toss everything together until the zucchini and shrimp are evenly coated with the sauce.
8. Transfer pasta to large bowl or individual bowls/plates to serve. Garnish with chopped fresh parsley.