

## Shrimp Scampi with Sun-Dried Tomatoes and Artichokes

By Katie Goodman

➔ With small children still in the house, I love dishes like this Shrimp Scampi with Sun-Dried Tomatoes and Artichokes because it tastes special but is incredibly simple to prepare. This dish pairs well with a green salad, white wine, and something yummy for dessert.



### Ingredients

**½ lb linguini** cooked according to package instructions  
**2 tbsp butter**  
**1 tbsp extra virgin olive oil** plus more for drizzling  
**2 shallots**  
**2 cloves garlic**  
**½ lb frozen pre-cooked shrimp** peeled and deveined  
**5 tbsp vermouth wine**  
**6 oz frozen artichoke hearts, thawed** (or canned)  
**⅓ cup thinly sliced sun-dried tomatoes**  
**¼ tsp fresh black pepper**  
**¼ tsp sea salt** plus more to taste if desired  
**1 large lemon**  
**¼ cup finely chopped parsley leaves**  
**Freshly grated parmesan cheese** for serving

### Directions

**Step 1:** Measure the frozen shrimp and set aside to thaw while you prepare the remaining ingredients. To speed thawing, you can rinse in warm water.

**Step 2:** Juice half of the lemon, reserving the other half to garnish the plate. Prepare the pasta according to package instructions so it is ready when you need it.

**Step 3:** Rinse and dry the parsley. Remove a handful of leaves and finely chop. Divide in half and reserve for later.

**Step 4:** Remove the skins of the shallots and finely dice. Peel the garlic and finely mince the cloves. Set aside. Add the butter and olive oil to a large sauté or cast iron pan over medium heat. When butter has melted, swirl to combine with the oil.

**Step 5:** Add the shallots and sauté over medium heat for 3 minutes. Then, add the garlic and sauté for another 1–2 minutes, or until the garlic becomes fragrant and the shallots are tender and translucent.

**Step 6:** Add the shrimp, salt, and pepper. Stir to combine, and cook for 3 minutes over medium-high heat. Add the vermouth and cook for another 2–3 minutes.

**Step 7:** Add the artichoke hearts and sun-dried tomatoes to the shrimp mixture in the pan. Cook until heated through. Stir in the lemon juice and half of the parsley.

**Step 8:** Add the hot pasta to the pan; stir until evenly distributed. Taste for seasonings and adjust salt and pepper if desired. Sprinkle with the remaining parsley. Serve topped with freshly grated parmesan cheese and a wedge of lemon.