

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.