

Featuring Tennessee Gourmet® Products

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Linguine with Shrimp, Lemon Oil & Sensual

Lemon Oil

½ cup Extra Virgin Olive Oil (EVOO)	1 Tbsp. Lemon zest
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Linguine Shrimp

1 pound linguine pasta	1 tsp. kosher salt
2 Tbsp. EVOO	2 Tbsp. Tennessee Gourmet® Salad Dressing Plus, Sensual
2 shallots, diced	½ tsp. fresh ground black pepper
2 cloves garlic, minced	1 Tbsp. unsalted butter
16 ounces frozen shrimp	3 ounces arugula (about 3 packed cups)
¼ cup fresh lemon juice	¼ cup chopped fresh flat-leaf parsley

Lemon Oil

Combine EVOO and lemon zest and set-aside for 1 hour. Using a fine mesh sieve, strain the lemon zest out of the reserved lemon olive oil. The zest can be discarded.

Pasta

Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until tender but still firm to the bite, stirring occasionally, about 8 to 10 minutes. Drain pasta.

Meanwhile, in a large, heavy skillet warm the EVOO and butter over medium heat. Add the shallots, garlic and Salad Dressing Plus and cook for 2 minutes. Add the shrimp and cook until pink, about 5 minutes. Add the cooked linguine, lemon juice, lemon oil, salt, and pepper. Toss to combine. Turn off the heat and add the arugula. Add the chopped parsley to the pasta and toss to combine. Serve immediately.