

PASTA WITH SHRIMP AND BROWNED BUTTER (half recipe)

We build big flavor into this dish by cooking tagliatelle or pappardelle—dried pastas made with egg—in a skillet, directly in the liquid that becomes the pasta sauce. The noodles' delicate texture pairs perfectly with sweet, briny shrimp and the nuttiness of browned butter. Use larger-sized shrimp, large or extra-large, so they remain tender and plump. Red pepper flakes and lemon juice brighten and balance the richness of this dish.

2 Servings
20 MINUTES

INGREDIENTS

3 tablespoons salted butter, divided
3/4 pound large or extra-large shrimp, peeled, deveined and patted dry
Kosher salt and ground black pepper
Red pepper flakes
4 ounces dried tagliatelle or pappardelle pasta
2 scallions, cut into 1-inch lengths
Juice of 1 lemon

INSTRUCTIONS

1. If shrimp is frozen, you must brine the shrimp - see recipe on next page.
2. Melt 1 tablespoon butter in a large skillet. Add shrimp and a bit of salt and pepper. Cook without stirring until browned on the bottom. Transfer to a bowl.
3. Brown remaining butter in the same skillet. Add 1.5 cups water, some pepper flakes, salt and pepper, then bring to a simmer.
4. Add pasta, cover and cook, until al dente.
5. Uncover and reduce slightly. Over low, stir in scallions and shrimp. Off heat, season with lemon juice, salt, pepper and pepper flakes.

RG notes

We used 14 of the large Costco frozen shrimp
We didn't have those pasta types, so I used Mueller's wide egg noodles
Only used juice of 1/3 lemon

<https://www.177milkstreet.com/recipes/pasta-with-shrimp-and-browned-butter>

Brined Shrimp

Ingredients

- 1/2 cup kosher salt (or 1/4 cup table salt)
- 2 tablespoons sugar
- 1 pound large unpeeled shrimp (21 to 25 per pound)

Instructions

1. Pour 1 quart cold water in large bowl
2. Add salt and sugar, and stir until almost dissolved
3. Add shrimp and let stand about 30 minutes
4. Drain and rinse thoroughly under cold running water. Refrigerate until ready to cook

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4 Servings
20 MINUTES

INGREDIENTS

6 tablespoons salted butter, divided
1½ pounds large or extra-large shrimp, peeled, deveined and patted dry
Kosher salt and ground black pepper
Red pepper flakes
8 ounces dried tagliatelle or pappardelle pasta
4 scallions, cut into 1-inch lengths
Juice of 2 lemons

INSTRUCTIONS

1. If shrimp is frozen, you must brine the shrimp - see recipe on next page.
2. Melt 2 tablespoons butter in a large skillet. Add shrimp and a bit of salt and pepper. Cook without stirring until browned on the bottom. Transfer to a bowl.
3. Brown remaining butter in the same skillet. Add 3 cups water, some pepper flakes, salt and pepper, then bring to a simmer.
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