



Shrimp Scampi Recipe
Olives and Oil
Chef John Brennan

Recipe Ingredients:

- ¼ cup olive oil
- ½ lb. raw small shrimp, peeled and deveined
- ½ lb. raw large shrimp, peeled and deveined
- 1 lb. fresh or dried pasta
- ¼ bunch minced fresh parsley & oregano
- 1 tsp minced garlic
- 1 tsp minced shallots
- ¼ tsp crushed red pepper flakes
- 2 tbsp salt
- salt & pepper to taste
- 1 tbsp unsalted butter
- 1 lemon
- ¼ cup grated parmesan

Recipe Instructions:

1. Fill a large pot with water, add salt and heat to a boil.
2. In a large sauté pan add oil and heat to medium/high. Once hot, grill lemon for garnish and set aside. Add shrimp to the pan and sauté.
3. Add your pasta to the boiling water and set timer for 6 minutes (al dente).
4. In sauté pan with the shrimp, add garlic, shallots, parsley, red pepper flakes, lemon juice, butter and salt & pepper to taste.
5. Heat sauté pan on high heat, let sauce reduce, remove pasta from water and add strained pasta to sauté pan.
6. Add pasta water back into sauce to reconstitute if sauce thickens too much.
7. Lower heat, add parmesan cheese, mix, plate and enjoy!

Basic Pasta Recipe Ingredients:

- 1000 grams (36 ounces or 4 cups) all-purpose flour
- 6 eggs
- 2 tbsp olive oil
- 1 tsp salt
- Water

Basic Pasta Recipe Instructions:

1. Combine dry ingredients into a food processor.
2. Combine liquid ingredients into a measured pitcher, add water up to 500 ml (18 ounces or 2 cups), whisk together.
3. Turn food processor on and slowly add liquid ingredients into dry ingredients until well incorporated.
4. Knead dough by hand, pressing any pieces of dough that fall off in the process back into the dough.
5. After kneading, cut into pieces and run through a tabletop pasta machine or roll dough by hand and thinly slice 1/16 to 1/8-inch strips to make fettuccini or spaghetti noodles.

***Note:** *If you have any questions about the recipe, email Dave McCoart at mccoartd@gmail.com.*