



## Lemon Pasta with Shrimp

*Makes 2 dinner servings*

### Ingredients

4 tbs butter or Ghee

2 lemons-finely grated zest and juice

1 medium clove of garlic, minced

6 oz of dried spaghetti

½ cup white wine

12 oz of shrimp, cut into bite size pieces

½ cup grated Parmigiano-Reggiano plus more for serving

Freshly ground black pepper

Chili flakes

Herbs: Lemon thyme, oregano, or parsley (which ever you have on hand)

### Instructions

1. In a pot of boiling salted water cook pasta just shy of al dente (about 7 minutes), reserve one cup of pasta water.
2. In a large frying pan over medium low heat add one tbs butter, zest and garlic. Cook for two minutes.
3. Add drained pasta and wine to frying pan, turn heat to medium high. When wine is absorbed add ½ cup pasta water. Cook until almost dry.
4. Add shrimp and lemon juice, turn stove to low and cook until shrimp are done, add a little more pasta water if too dry.
5. Remove from heat, add remaining 3 tbs butter, fresh herbs, and cheese. Mix well.
6. Serve in bowls with more cheese, black pepper and chili flakes.

Avocado or asparagus can be substituted for the shrimp or in addition. Can also be made with just Lemon

- Pair with PMV Rose', Viognier or Chardonnay