Pasta Gamberetti e Pinoli

Quick · Serves 2

Ken's note: TBD

This is the Romano's Macaroni Grill dish; Ken and Tracy met while working there. A creamy lemon shrimp pasta for two. For a big garlicky crowd version, see Garlic-Chili Shrimp.

Ingredients

- 6 oz angel-hair pasta
- 6 Tbsp unsalted butter, divided (4 Tbsp kept cold)
- 2 tsp minced garlic
- 12 medium shrimp, peeled and deveined
- ¼ cup dry white wine
- ½ cup heavy cream
- ⅓ cup fresh lemon juice
- 2 Tbsp plain dry breadcrumbs
- 2 oz fresh spinach
- 1 Tbsp toasted pine nuts
- Salt and white pepper

Method

1. Start the pasta. Melt 2 Tbsp butter, cook the garlic 30 seconds, add the shrimp and cook about 30 seconds, until half done. Add the wine, scrape the pan, cook 2 minutes, then take the shrimp out. Add the cream and reduce 3 minutes. Stir in the lemon juice, then off the heat whisk in the cold butter 1 Tbsp at a time. Stir in the breadcrumbs, return to the heat, and add the spinach until wilted, about 1½ minutes. Return the shrimp. Season at the end. Serve over the angel hair with pine nuts on top.