



### LINGUINE WITH SCAMPI

Serves 4

3/4 cup (1-1/2 sticks) butter  
1 pound uncooked shrimp, peeled, de-veined  
4 large garlic cloves, minced  
2 tablespoons fresh lemon juice  
3 tablespoons chopped fresh parsley

12 ounces linguine, freshly cooked

Preheat oven to 400°F. Put butter in 13x9x2-inch glass baking dish and place in oven until butter melts. Add shrimp, garlic and lemon juice to butter and stir to blend. Return dish to oven and bake shrimp 3 minutes. Mix in parsley and bake until shrimp are just cooked through, about 2 minutes longer. Season with salt and pepper.

Mound linguine in large bowl. Spoon shrimp mixture over and toss to combine. Serve immediately.

**Bon Appétit**  
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