



Seafood Linguine with White Wine Sauce



4 Servings



30 minutes



Ingredients :

- Linguine pasta
- Shrimp peeled and deveined
- Sea scallops
- Olive oil
- Unsalted butter
- Garlic cloves minced
- Dry white wine
- Lemon zest
- Fresh parsley chopped
- Salt
- Black pepper
- Red pepper flakes optional

Instructions :

1. Bring a large pot of salted water to a boil and cook the linguine until al dente , then drain and set aside .
2. Heat olive oil and butter in a wide pan over medium heat until melted and fragrant .
3. Add garlic and cook gently for about 30 seconds until aromatic but not browned .
4. Add shrimp and scallops to the pan and cook for 2 to 3 minutes per side until just opaque and tender , then remove seafood and set aside .
5. Pour white wine into the pan and simmer for 3 to 4 minutes until slightly reduced .
6. Return the cooked seafood to the pan and toss gently to coat in the sauce .
7. Add the cooked linguine and toss everything together until evenly coated .
8. Season with salt , black pepper , and red pepper flakes if using .
9. Remove from heat and finish with lemon zest and fresh parsley before serving .