



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.