

BUCATINI WITH SHRIMP AND PESTO

2 LBS OF MEDIUM, SHELL-ON SHRIMP OR 32 CLEANED SHRIMP
4 CUPS OF FRESH BASIL LEAVES (ONE LARGE BUNCH OF BASIL)
1 CUP OF ITALIAN PARSLEY LEAVES
8 CLOVES OF GARLIC
1 LEMON
1 PACKAGE OF BUCATINI PASTA

BRING A SMALL SAUCEPAN OF WATER TO A BOIL. PEEL AND TRIM GARLIC. BOIL FOR 30 SECONDS, THEN COOL UNDER RUNNING WATER.

GRATE THE LEMON ZEST INTO A FOOD PROCESSOR. ADD THE GARLIC, SALT AND FRESHLY GROUND PEPPER, THE JUICE OF HALF A LEMON, BASIL AND PARSLEY.

ADD A FEW TBSPS OF OLIVE OIL. PULSE TO ROUGHLY GRIND. THEN, TURN ON THE FOOD PROCESSOR AND ADD ABOUT $\frac{3}{4}$ CUP OF OLIVE OIL, TILL YOU HAVE ROUGH PASTE. SCRAPE INTO A BOWL AND SET ASIDE.

REMOVE THE SHELLS FROM THE SHRIMP, DE-VEIN AND ARRANGE ON DOUBLE LAYERS OF PAPER TOWELS.

BRING A POT OF SALTED WATER TO A BOIL. ADD THE PASTA. WHEN THE PASTA IS A COUPLE OF MINUTES AWAY FROM DONE, SCOOP OUT A CUP OF PASTA WATER AND RESERVE.

HEAT $\frac{1}{2}$ CUP OF OLIVE OIL IN A LARGE SAUTÉ PAN. ADD ALL THE SHRIMP, SALT AND PEPPER AND SAUTÉ ON BOTH SIDES TILL PINK.

DRAIN THE PASTA.

REDUCE HEAT IN THE SAUTÉ PAN. ADD ABOUT $\frac{3}{4}$ OF THE PESTO AND $\frac{1}{2}$ CUP OF PASTA WATER. STIR TOGETHER, THEN ADD THE PASTA AND TOSS UNTIL COMPLETELY COATED WITH THE PESTO. ADD MORE PESTO AND PASTA WATER IF NECESSARY.

SPOON ONTO A WARM PLATTER.

SERVES 4