

LINGUINE WITH SHRIMP AND CALAMARI

20 MEDIUM SHRIMP
1/3 LB OF CALAMARI
1 PACKAGE OF LINGUINE (PREFERABLY RUSTICELLA D'ABRUZZO)
6 CLOVES OF GARLIC
4 SCALLIONS
CHILI FLAKES
WHITE WINE
FRESH PARSLEY

CLEAN THE SHRIMP AND SLICE IN HALF. DRY BETWEEN SEVERAL LAYERS OF PAPER TOWELS.

DRY CALAMARI BETWEEN PAPER TOWELS.

BRING A POT OF WATER TO BOIL. SALT GENEROUSLY. PUT IN THE PASTA. COOK FOR ABOUT 8 MINUTES OR UNTIL JUST UNDERDONE.

TRIM AND PEEL GARLIC. CUT INTO THIN SLICES.

TRIM AND SLICE SCALLIONS INTO 1/2 INCH PIECES.

HEAT A LARGE FRYING PAN ON TOP OF THE STOVE. ADD 1/3 CUP OLIVE OIL. WHEN THE OIL IS VERY HOT, ADD THE SHRIMP. SALT AND PEPPER. COOK FOR ABOUT 3 MINUTES, TURNING, UNTIL THE SHRIMP ARE BRIGHT PINK. REMOVE TO BOWL WITH A SLOTTED SPOON.

IN THE SAME PAN, SAUTÉ THE CALAMARI ON A HIGH HEAT, ADDING A SPLASH MORE OLIVE OIL IF NECESSARY.

REDUCE THE HEAT TO MEDIUM. ADD THE GARLIC AND THE SHRIMP. SEASON WITH A LARGE PINCH OF CHILI FLAKES.

WHEN YOU SMELL THE GARLIC, ADD THE SCALLIONS, THE SHRIMP AND THE DRAINED PASTA. TOSS TOGETHER.

POUR IN 1/2 CUP OF WHITE WINE. RAISE HEAT AND COOK OFF SOME OF THE WINE.

EMPTY PASTA INTO A WARM BOWL. GARNISH WITH CHOPPED PARSLEY.

SERVES 4

