

GARLIC SHRIMP LINGUINE

Makes 4 servings

12 oz (375 g)	linguine
1/2 cup (125 mL)	dry white wine, divided
1 Tbsp (15 mL)	cornstarch
2 Tbsp (30 mL)	butter
1 lb (500 g)	uncooked shrimp, peeled and deveined
5 cloves	garlic, minced
1/8 tsp (0.5 mL)	dried red pepper flakes or hot sauce
1 3/4 cup (425 mL)	whipping cream
1 tsp (5 mL)	garlic powder
1/2 tsp (2 mL)	salt
1/4 cup (50 mL)	chopped fresh parsley (1 Tbsp (15 mL) dried parsley)



Cook linguine according to package directions; drain. Meanwhile, mix 1/4 cup (50 mL) of the wine with cornstarch until smooth; set aside. In a large skillet, melt butter over medium-high heat; cook shrimp, garlic, and red pepper flakes, stirring, for about 5 minutes or just until shrimp are opaque. Place in bowl; set aside.

Deglaze same pan by pouring remaining wine, scraping up any brown bits from bottom of pan; bring to a boil. Boil for about 1 minute or until liquid is reduced by half; add whipping cream. Immediately whisk in cornstarch mixture; add garlic powder and salt. Once sauce thickens, reduce heat to a simmer. Add shrimp mixture with any juices and parsley; toss to coat. Serve over linguine

Recipe adapted from Dairy Farmers of Canada