



Easy Shrimp Scampi Linguine Recipe

A Little Splash of Magic

I love the sizzle when shrimp hit the pan. It sounds like a happy little applause. My trick is to tip them all in at once from a plate. It feels a bit like a magic trick. I still laugh at that.

This way, they all start cooking together. They get perfectly pink and juicy. That first sizzle is your signal that something wonderful is starting. It matters because good food starts with happy, simple steps.

The Heart of the Dish

After the shrimp are set aside, we make the sauce. We use the same

pan. All those little brown bits left behind are pure flavor.

We add vermouth and lemon juice. The pan sizzles and steams. Doesn't that smell amazing? It all mixes into a silky, tangy sauce. This step makes the dish feel special and cared for.

Making the Noodles with Your Hands

Making pasta by hand is a small adventure. You get flour right on the counter. You make a little well, like a floury volcano. Then you crack the eggs right into the middle.

It can get messy. That is part of the fun. Fun fact: The word "linguine" means "little tongues" in Italian! Kneading the dough is a wonderful way to slow down. It feels good in your hands.

Why We Make It Ourselves

You can use store-bought noodles. They are a great helper. But making your own pasta is different. It connects you to your food.

You see the simple ingredients become something new. It feels like a small miracle every time. That feeling matters. It turns a meal into a memory. Do you have a food that makes you feel that way?

Bringing It All Together

The best part is the very end. You mix the shiny shrimp and sauce with the fresh noodles. Everything comes together in one big, beautiful bowl.

The noodles soak up all that lovely lemon-garlic sauce. Each bite is a perfect mix. It feels like a hug from the inside. What is your favorite cozy meal to eat?

Your Turn in the Kitchen

Cooking is not about being perfect. It is about trying. My first pasta was a bit lumpy. But it was mine, and it tasted wonderful.

That is the most important lesson. The love you put in is the best ingredient. So give it a try. What is one new recipe you would love to attempt this week?

Ingredients:

Ingredient	Amount	Notes
Jumbo shrimp, shelled and deveined	1 pound	
Kosher salt	$\frac{1}{2}$ teaspoon + 1 teaspoon	For shrimp and noodles separately
Freshly ground black pepper	$\frac{1}{4}$ teaspoon	
Unsalted butter	2 tablespoons	
Garlic, minced	2 teaspoons	
Dry white vermouth	$\frac{1}{4}$ cup	
Lemon juice, freshly squeezed	2 tablespoons	
Flat-leaf parsley, finely chopped	2 teaspoons	
Linguini noodles	16 ounces	Homemade or store-bought
Flour	1 cup (125g)	For homemade noodles
Large egg	1	For homemade noodles
Large egg yolks	2	For homemade noodles
Olive oil	$\frac{1}{2}$ teaspoon	For homemade noodles

Ingredient	Amount	Notes
Water	1 bottle	In a spray bottle, for homemade noodles



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My Easy Shrimp Scampi Linguine

Hello, my dear! Let's make some Shrimp Scampi Linguine. This dish always reminds me of my husband, Arthur. He would fish for shrimp off the old dock. I still laugh at that. He was so proud of his little catch. Now, we can get lovely shrimp from the store. Doesn't that smell amazing when it hits the pan?

See also [Creamy Garlic Tzatziki Dip Recipe](#)

Making the pasta from scratch is my favorite part. It feels like magic. You start with just flour and eggs. Then you create something wonderful. It's a little bit of work, but so worth it. Let's get our hands dusty with flour, shall we?

- **Step 1:** First, let's prepare our shrimp. Pat them dry with a paper towel. This helps them get a nice sear. Season them with salt and pepper. I like to arrange them neatly on a plate. It makes the next part so much easier.
- **Step 2:** Melt the butter in a big skillet. You want it to sizzle gently. Now, for my favorite trick. Quickly flip the plate of shrimp into the pan. They all cook at the same time this way. (My hard-learned tip: Don't move them for a full minute! This gives them a beautiful color.)
- **Step 3:** Add the garlic and flip the shrimp. The smell is just heavenly. Cook for two more minutes. Then take them out and set them aside. We'll make the sauce in that same pan. It has all the good, flavorful bits stuck to the bottom.
- **Step 4:** Pour the vermouth and lemon juice into the pan. Let it bubble and boil. Use your spoon to scrape up all those browned bits. This is the secret to a great sauce. Stir in the fresh parsley at

the very end. Then pour it all over the waiting shrimp.

- **Step 5:** Now for the homemade noodles! Sift your flour and salt right onto the counter. Make a wide well in the center. Crack your egg and egg yolks into that well. Gently whisk them with the oil. Slowly pull the flour into the wet mixture. What's your favorite shape of pasta? Share below!
- **Step 6:** Knead the dough for a few minutes. It should feel smooth and elastic. Let the dough rest for half an hour. This makes it much easier to roll out. Then run it through your pasta machine until it's thin. I love watching the long ribbons of linguine appear.
- **Step 7:** Cook the fresh pasta in boiling, salted water. It only takes about four minutes. It will float to the top when it's ready. Drain it and toss it right with the shrimp and sauce. Serve it immediately while it's wonderfully warm.

Cook Time: 45 minutes

Total Time: 1 hour 30 minutes

Yield: 4 servings

Category: Dinner, Pasta

Three Tasty Twists to Try

This recipe is like a good friend. It's happy to change things up. You can make it new every time. Here are a few of my favorite ways to play with it. I think you'll like them too.

- **Zesty Lemon Zest.** Add the grated peel of a whole lemon to the sauce. It makes the flavor so bright and sunny. It's like a little taste of summer.
- **Spicy Sunshine Kick.** Toss in a big pinch of red pepper flakes. Do this when you add the garlic. It gives the dish a lovely, warm glow.
- **Spring Veggie Delight.** Sauté a handful of fresh peas and asparagus tips. Add them with the shrimp at the end. It's a

beautiful, green feast for the eyes.

See also [Crispy Homemade Tortilla Chips Recipe](#)

Which one would you try first? Comment below!

How to Serve Your Scampi

This lovely pasta deserves a proper setting. I always think a meal should be a celebration. Even on a simple Tuesday night. Here's how I like to make it feel special.

For sides, a crisp green salad is perfect. Some warm, crusty bread is a must. You'll want it to soak up every last drop of that sauce. For a garnish, a little extra parsley on top looks so pretty.

What to drink? A chilled glass of Sauvignon Blanc pairs wonderfully. For a non-alcoholic treat, try sparkling water with a squeeze of lemon. It cleanses the palate beautifully. Which would you choose tonight?



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Keeping Your Scampi Happy

This dish is best eaten right away. But life gets busy, I know. You can store it in the fridge for two days.

Just put it in a sealed container. The noodles will soak up the sauce. Add a tiny splash of water when you reheat it.

I once reheated it without that splash. The pasta was a bit too dry. A little liquid brings the sauce back to life.

This matters because good food should never be wasted. Batch cooking saves you time on a tough weeknight. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Scampi Slip-Ups

Sometimes, the shrimp can turn out rubbery. This happens if you cook them too long. Just one minute per side is often enough.

Your sauce might seem too thin. Let it boil a little longer. It will thicken up nicely as it reduces.

I remember when my first pasta dough was too sticky. I was so frustrated. Just add a sprinkle of flour and knead it again.

Getting it right builds your cooking confidence. It also makes the flavors so much better. **Which of these problems have you run into before?**

Your Scampi Questions Answered

Q: Can I make this gluten-free? A: Yes. Use your favorite gluten-free flour for the pasta.

Q: Can I make any parts ahead? A: You can make the pasta dough a day early. Keep it wrapped in the fridge.

Q: What if I don't have vermouth? A: A little chicken broth with a squeeze of lemon works fine.

Q: Can I double the recipe? A: Absolutely. Just use a bigger pot for the pasta.

Q: Is the homemade pasta necessary? A: No, but it is a fun project. Store-bought linguine is a great helper. **Which tip will you try first?**

Fun fact: The word “scampi” actually means shrimp in Italian. So we are making shrimp shrimp!

See also Cosmic Fudge Brownies with M&M Topping

Until Next Time, My Dear

I hope you enjoy this recipe as much as I do. Cooking is about sharing joy and full bellies.

I would love to see your beautiful creations. Your kitchen adventures make me so happy. **Have you tried this recipe? Tag us on Pinterest!**

Happy cooking! —Elowen Thorn.

You need to try !

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Author: Elowen Thorn



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Difficulty: **Beginner**



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Prep time: **45 minutes**

Cook time: **15 minutes**

Rest time: **30 minutes**

Total time: **1 hour 30 minutes**



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Servings: **4 servings**



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Calories: **291 kcal**

Best Season: Summer

Description

A classic and elegant pasta dish featuring tender shrimp in a garlicky,

buttery white wine sauce, served over fresh homemade linguine.

Ingredients

SHRIMP SCAMPI

- ▢ 1 pound jumbo shrimp, shelled and deveined
- ▢ ½ teaspoon Kosher salt
- ▢ ¼ teaspoon freshly ground black pepper
- ▢ 2 tablespoons unsalted butter
- ▢ 2 teaspoons minced garlic
- ▢ ¼ cup dry white vermouth
- ▢ 2 tablespoons freshly squeezed lemon juice
- ▢ 2 teaspoons finely chopped flat-leaf parsley leaves
- ▢ 16 ounces homemade Linguini noodles, or store-bought

NOODLES

- ▢ 1 cup (125g) flour
- ▢ 1 teaspoon salt
- ▢ 1 large egg
- ▢ 2 large egg yolks
- ▢ ½ teaspoon olive oil
- ▢ 1 bottle water, in a spray bottle

Instructions

1. SHRIMP SCAMPI: Pat shrimp dry and arrange evenly on a paper plate. Season with salt and pepper.
2. Heat butter in a large skillet over medium heat. Quickly invert the

plate of shrimp over the skillet so the shrimp fall into the pan all at once.

3. Cook the shrimp, without disturbing them, for 1 minute. Add garlic to the pan and cook for 1 additional minute.
4. Flip the shrimp and cook for 2 additional minutes. Transfer the shrimp to a bowl and set aside.
5. In the same skillet, add vermouth and lemon juice. Boil until slightly thickened, scraping up any browned bits from the bottom of the pan.
6. Add parsley and stir to combine. Pour the sauce over the shrimp and toss to combine.
7. NOODLES: Sift flour and salt onto your work surface. Make a wide well in the center of the flour.
8. Crack the full egg in the well. Add egg yolk and oil and gently whisk the wet mixture together within the well.
9. Slowly fold in the flour mixture, a little at a time, until the dough is too stiff to mix with a fork.
10. Using a bench scraper, cut into the mixture to break up the gluten while continuously using your hands to bring the entire mixture together.
11. Knead the dough with your hands for 4-5 minutes, adding more flour as needed. Form the dough into a ball, covering it to rest for about 30 minutes.
12. Roll the dough out into a 1/4 inch thick rectangle (thin enough to fit in the pasta roller at its widest setting).
13. Move the roller to the next smallest setting and run the dough through again, continuing to lower the settings and running the dough through until it is almost see-through.
14. Cut your sheet of dough in thirds, length-wise, or however long you want your pasta to be.
15. Replace the pasta roller with the spaghetti/fettucini attachment and run each piece of dough through to get your noodles.
16. Cook homemade noodles in salted boiling water for about 4

minutes. Combine the noodles with the shrimp scampi and serve.

Notes

For a quicker meal, use store-bought linguine. You can substitute the dry white vermouth with a dry white wine like Sauvignon Blanc or Pinot Grigio.

Keywords: Shrimp, Scampi, Linguine, Pasta, Italian, Dinner