



Shrimp and Linguine Fra Diavolo



Ingredients:

- 3 tablespoons unsalted butter, divided
- $\frac{1}{3}$ cup Panko
- 8 tablespoons chopped fresh parsley leaves, divided
- 1 $\frac{1}{2}$ teaspoons freshly ground black pepper, divided, plus more to taste
- 1 $\frac{1}{4}$ pounds large shrimp (16-to-20-count), peeled and deveined
- 2 tablespoons extra-virgin olive oil
- 2 cups thinly sliced red onion (about 1 large, 10 ounces)
- 3 tablespoons minced or grated garlic (about 6 cloves)
- $\frac{1}{2}$ teaspoon crushed red pepper flakes, plus more to taste
- $\frac{2}{3}$ cup dry white wine, such as Pinot Grigio
- 1 (24-ounce) jar Arrabbiata sauce (or homemade, recipe available upon request)
- Kosher salt
- 1 pound linguine

Method:

1. In a large, heavy-bottomed pot, such as a Dutch oven, over medium heat, melt 1 tablespoon of the butter. Add the Panko and cook until lightly browned, about 2 minutes, stirring occasionally. Transfer to a small bowl and stir in 2 tablespoons of the parsley and $\frac{1}{2}$ teaspoon of the black pepper.
2. On a large plate, spread out shrimp, pat them dry and sprinkle with remaining black pepper.
3. In the same large pot over medium heat, add the remaining butter and the olive oil. Add the onion and cook, stirring until it begins to soften, about 4 minutes. Add the garlic and red pepper flakes and cook, stirring, until aromatic, about 1 minute. Add the shrimp in as close to a single layer as possible, and cook until they just start to turn pink but are not cooked through, about 1 minute on each side. Add the wine and simmer until the liquid reduces a bit, about 2 minutes.
4. Stir in the Arrabbiata sauce and heat until it bubbles around the edges. Stir in the remaining 6 tablespoons of parsley. Taste and add more pepper as needed. Turn off the heat.
5. In a large pot of salted boiling water over medium-high heat, add the linguine and cook according to package instructions for al dente. Reserve 1 $\frac{1}{2}$ cups pasta water and drain.
6. Add $\frac{1}{4}$ -cup pasta water to the shrimp mixture and stir to combine. If it seems too thick, add more pasta water a tablespoon at a time. Then, add the pasta and, using big spoons or tongs, toss it with the shrimp. Let sit until the pasta absorbs some of the sauce, about 1 minute, adding more pasta water and re-tossing, if needed, to coat the strands.
7. Transfer to a large, shallow serving bowl, sprinkle with the toasted Panko and serve.