

Shrimp & Artichoke Linguine

YIELD: 4 servings

16 ounces fresh linguine
2 tablespoons olive oil
1 medium yellow onion, diced
3 large cloves garlic, thinly sliced
1 pound large shrimp, peeled and deveined
1 (9-ounce) package frozen artichoke hearts, defrosted and chopped
1 cup chicken broth
2 tablespoons lemon juice
2 teaspoons lemon zest
*1 teaspoon **Costantino's Kitchen Diavolo Hot Sauce** (or to taste)*
1/2 teaspoon salt
2 tablespoons chopped fresh parsley
Freshly grated Parmesan cheese, for garnish

Cook linguine according to package instruction until slightly less than al dente; drain.

Meanwhile, heat oil in a skillet over medium heat; add onion and cook until tender, about 5 minutes, stirring occasionally. Add sliced garlic and cook until light brown, being careful not to burn. Add shrimp to skillet and cook over medium-high heat until shrimp turn pink, about 2 minutes per side.

Add artichoke hearts, chicken stock, lemon juice, lemon zest, Diavolo Hot Sauce and salt; bring to a boil. Reduce heat to low, cover and simmer 5 minutes. Add pasta and cook until al dente. Garnish with parsley and parmesan cheese; serve immediately.

