

Lemon Shrimp Tango



(Serves 4)

- 1/8 tsp (0.5 ml) red chili flakes
- 6 tbsp (90 ml) extra virgin olive oil
- 2 tbsp (30 ml) fresh thyme leaves
- 1 small shallot (finely minced)
- 1 small clove garlic (grated or finely minced)
- 1/4 cup (60 ml) fresh lemon zest (zest of 2 large lemons)
- 3 1/2 tsp (17 ml) Windsor® Fine Sea Salt, divided
- Windsor Black Peppercorns, (freshly ground) to taste
- 1/2 cup (125 ml) fresh lemon juice
- 2 tbsp (30 ml) unsalted butter (cut into small cubes)
- 300 g (0.66 lb) raw 16/20 shrimp with shells
- 250 g (8.5 oz) Fettuccine egg nest pasta
- 1/2 cup pasta water



Garnish

- Fresh lemon zest
- Fresh thyme leaves
- Windsor Black Peppercorns, (freshly ground)

Tip: Substitute tagliatelle or pappardelle for fettuccine if desired.

Recipe Preparation

1. In a large heavy-bottomed pot, toast chili flakes over medium-low heat for 2–3 minutes until fragrant, stirring often.
2. Reduce heat to low. Add olive oil, thyme, and shallots; cook for 5 minutes, stirring often. The oil should not bubble. Stir in garlic, lemon zest, black pepper, and ½ tsp salt; cook for 1 minute.
3. Add shrimp, cover, and poach gently for 5–7 minutes until pink, stirring occasionally. Remove shrimp and set aside. Add lemon juice and butter to the pot, stirring until melted.
4. Meanwhile, bring a large pot of water to a boil. Season with remaining 3 tsp salt. Add pasta and cook for 4–5 minutes until very al dente. Reserve 1 cup of pasta water, then drain.
5. Return pasta and shrimp to the sauce. Add ½ cup reserved pasta water and stir gently. Raise heat to medium-low and stir for 5 minutes until sauce thickens and becomes creamy. Add more pasta water as needed.
6. Taste and adjust seasoning with salt, pepper, or chili flakes. Garnish with lemon zest, fresh thyme, and black pepper.

