Shrimp Scampi with Linguine

Cooking Instructions

This dish includes 3 parts: Shrimp, Scampi Sauce, and Linguine.

Pasta: Prepare pasta by boiling in salted water for 8-10 minutes, until al dente. Once pasta is cooked, drain and **reserve 1/4 cup water.** For a saucier sauce, add a small amount of pasta water until you reach your desired sauce consistency – this is optional. Drain and set aside.

Thawed: QuickThaw shrimp and sauce packet in a bowl of water for approx 15 min, until thawed. Rinse and pat shrimp dry. Heat skillet over medium-high heat. Add sauce to skillet, then add shrimp and quickly sauté until shrimp is opaque and cooked throughout, being careful not to overcook so shrimp stay tender. Toss shrimp scampi with linguine – it is quite a lot of linguine, so use as much as you'd like. Let the dish rest for 5 minutes before serving to allow the sauce to thicken a bit. Toss once more to evenly coat pasta with sauce. Add additional salt (or Parmesan cheese!) to taste, if needed.

Internal Temperature: 145F

Serving Suggestions: Toss shrimp and scampi sauce with as much linguine as you'd like and serve with crusty French bread and oven-roasted asparagus.

Please note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

Log into your Dinner Done account to make notes on dishes you have purchased, request an email notification when we make your favorite item again, track your SuperChef points, and more.