

Linguine con gamberi, zucchini e zafferano

Linguine with shrimp, zucchini & saffron



For an aromatic white wine like Malvasia we picked a flavorful pasta dish that includes seafood, vegetables and saffron. The minerality and the sapidity of the wine is perfect with seafood like shrimp, the acidity pairs with the zucchini and the aromatic notes balance the saffron flavor. This is one of our favorite pasta dishes and we make this at home all the time. We hope you will enjoy!

Total time: 35 minutes

Prep time: 10 minutes

Cooking time: 25 minutes

Serves 2 people

Ingredients:

- Extra virgin olive oil
- 1/4 onion
- 1 lb peeled shrimps

- 1 small-medium sized zucchini
- Saffron
- *Panna da Cucina* Italian cooking cream (you can buy online from Amazon). Or, substitute with Crème Fraîche)
- 1/2 cup of cooking white wine
- Salt & Pepper

Directions:

1. Finely chop the onion and cut the zucchini into thin slices.
2. Take care of the shrimps. If you have frozen shrimps, defrost them separately an hour prior so they don't make too much water in the sauce. If you have fresh shrimp make sure they're clean and peeled.
3. Start boiling a pot of water and once boiling, add salt and cook the linguine until *al dente* (follow cooking instructions on pasta).
4. Add a fair amount of olive oil to the pan and then add the onion. Saute at medium-high stove power until golden.
5. Add the zucchini slices. Season with salt, black pepper and a dash of red pepper flakes.



6. Cook for few minutes and add the shrimp. The shrimp just needs a little time, until pink, and then add the cooking white wine and let evaporate at medium-high stove power.
7. As the pasta is cooking, grab a cup of boiling pasta water and steep the saffron threads. When all the wine is evaporated from the pan, pour the saffron water into the sauce.



8. After a couple minutes, right before turning off the stove, you can adjust the sauce with the Crème Fraîche to make as creamy as you like.
9. When the linguine is cooked and drained, add into the pan and sauté it in the sauce for a couple minutes. Serve when ready.

Salute e buon appetito!