



Curtis Stone's Fresh Linguine with Garlic Shrimp and Homemade Pesto

Serves 4

the dream kitchen for the real world.



Ingredients:

Pesto:

- 1 ½ cups (lightly packed) fresh basil leaves
- 1/2 cup pine nuts, toasted
- 1/2 cup freshly grated parmesan cheese
- 1/4 cup extra virgin olive oil
- salt and freshly ground black pepper

Linguine:

- 12 cherry tomatoes on the vine
- 4 tablespoons extra virgin olive oil
- salt and freshly ground black pepper
- 9 ounces fresh linguine (from the dairy case)
- 2 garlic cloves, minced
- 20 large shrimp, peeled and deveined
- parmesan shavings (for garnish)

Method:

- **To make the pesto:** Grind the basil, pine nuts and grated parmesan cheese with a mortar and pestle until a smooth paste forms. (If you don't have a mortar and pestle, use a food processor instead.)
 - Slowly add the olive oil, grinding until a smooth sauce forms.
 - Season the pesto with salt and pepper to taste.
 - Then cover and set it aside.
- Preheat the oven to 450°F.
- Place the vine of tomatoes in an ovenproof skillet.
- Drizzle 1 tablespoon of the oil over the tomatoes and sprinkle them with salt and pepper.
- Roast the tomatoes in the oven for 8 minutes, or until heated through.
- Meanwhile, bring a large pot of salted water to a boil over high heat. Add the linguine and cook, stirring occasionally to prevent it from sticking for about 2 minutes, or until al dente.
- While the linguine cooks, heat the remaining 3 tablespoons of olive oil in a medium sauté pan over medium heat.
- Add the garlic and shrimp and sauté for about 3 minutes, or until the shrimp are just cooked through and the garlic is tender.
- Stir the pesto into the shrimp mixture.
- Drain the linguine, reserving about ½ cup of the cooking liquid.
- Toss the linguine in a large bowl with the shrimp and pesto mixture, adding enough of the reserved cooking liquid to moisten the sauce so that it coats the pasta evenly.
- Using a two-pronged carving fork, swirl some pasta around the fork.
- Slide it off the fork letting it mound in the center of a plate.
- Repeat.
- Arrange the shrimp and roasted tomatoes around the pasta.
- Garnish with the cheese and serve.