

# One-Pot Shrimp Piccata Pasta

**SERVES** Serves 4

**TIME** 1 hour 5 minutes

## Why This Recipe Works

This one-pot shrimp pasta dish is a cross between a garlicky scampi and a zippy, lemony piccata, with a creamy (almost Alfredo-like) sauce tossed in for good measure. We wanted tender, succulent shrimp and lots of rich, silky sauce balanced with just enough vibrant lemon and briny capers. The sauce needed to be fully flavored with garlic and white wine, but it also needed to support (not upstage) the star of the show: the shrimp. So we began by shopping for good-quality shrimp. For the best flavor, we looked for individually quick frozen (IQF) shell-on shrimp that were wild caught in U.S. waters and that were untreated with salt or any additives. To get the most out of those shrimp, we began by browning the shrimp shells in oil and then adding wine and water and simmering them for just 5 minutes, building a flavorful base for the pasta sauce. Cooking the pasta right in the garlicky shrimp stock (after we removed the shells) meant that we needed only one pot, and we never had to pull out a colander. More important, cooking the pasta in just enough flavorful stock meant that the starches from the pasta thickened the cooking liquid, yielding a luscious, creamy sauce. Adding fresh, citrusy parsley; a squeeze of lemon juice and grated lemon zest; and a sprinkling of capers provided just enough of an acidic counterpoint to balance the richness of the creamy sauce, and grated Parmesan added a salty, savory finishing touch.



## Gather Your Ingredients

## Before You Begin

- \* You can substitute 12 ounces (4½ cups) of medium pasta shells for the orecchiette, if desired. We prefer untreated

- 1** pound extra-large shrimp (21 to 25 per pound), peeled, deveined, and tails removed, shells reserved
- 2** ½ teaspoons table salt, divided
- ¼ cup extra-virgin olive oil
- 7** garlic cloves, peeled (6 smashed, 1 minced)
- 2** anchovy fillets, rinsed (optional)
- ½ cup dry white wine
- 3** ½ cups water
- 12** ounces (3⅓ cups) orecchiette
- ⅓ cup chopped fresh parsley
- 2** tablespoons capers, rinsed
- ½ teaspoon grated lemon zest plus 1 tablespoon juice
- ½ teaspoon red pepper flakes
- Grated Parmesan cheese

shrimp (those not treated with salt or additives such as sodium tripolyphosphate). Most frozen E-Z peel shrimp have been treated (the ingredient list should tell you). If you're using treated shrimp, do not salt the shrimp in step 1. You can use medium or large shrimp, but you may need to reduce the cooking time in step 5. The pasta will not absorb all the cooking liquid in step 4; stirring vigorously in step 5 helps thicken the sauce so that it coats the pasta.

## Instructions

- 1.** Cut shrimp crosswise into thirds. Sprinkle shrimp with ½ teaspoon salt; set aside. Combine reserved shrimp shells; oil; smashed garlic; and anchovies, if using, in large Dutch oven and cook over medium heat until shells are spotty brown, 5 to 7 minutes.
- 2.** Stir in wine and cook until liquid is nearly evaporated, about 2 minutes. Add water and remaining 2 teaspoons salt, increase heat to high, and bring to boil. Reduce heat to medium-low, cover, and simmer for 5 minutes.
- 3.** Using spider skimmer or slotted spoon, remove shells from shrimp stock and transfer to bowl. (Some garlic cloves may be inadvertently removed at this point; this is OK.) Pour any stock that has accumulated in bottom of bowl back into pot. Discard shells.
- 4.** Stir pasta into stock and bring to simmer. Cover; reduce heat to medium-low; and simmer, stirring occasionally, until pasta is al dente, 10 to 14 minutes (some liquid will remain in bottom of pot when pasta is al dente).
- 5.** Stir in shrimp and cook, uncovered, until opaque, about 2 minutes, stirring often. Off heat, stir in parsley, capers, lemon zest and juice, pepper flakes, and minced garlic. Stir vigorously until sauce is thickened, about 1 minute. Serve with Parmesan.

## Turn Trash into Treasure

You could throw away the shells after prepping the shrimp, but you'd be doing yourself a disservice. This recipe calls for using these leftover materials to make an easy shrimp stock; it takes only about 15 minutes, and the flavor and body this stock adds to the final dish is substantial.



### Shrimp Shells

Brown the shells, add liquid, simmer, and strain. The resulting stock is deeply flavorful.