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Linguine With Escarole & Shrimp

Cook Time: 45 mins

Total Time: 45 mins

Ingredients

- 8 ounce(s) pasta, whole-wheat linguine
- 4 teaspoon oil, olive, extra virgin, divided
- 1 pounds shrimp, raw, (16-20/lb) peeled and deveined
- 3/4 teaspoon salt, divided
- 1/4 teaspoon pepper, black ground, plus more for taste
- 2 tablespoon garlic, minced
- 1/2 cup(s) wine, white
- 1 pint(s) tomato(es), cherry, halved
- 16 cup(s) escarole, (about 2-3 heads) thinly sliced, or chard leaves
- 1/4 cup(s) clam juice
- 1 teaspoon cornstarch
- 1 tablespoon lemon juice
- 1 lemon, wedges, for garnish

Preparation

1. Bring a large pot of water to a boil.
2. Cook linguine until just tender, 8 to 10 minutes or according to package directions.
3. Meanwhile, heat 3 teaspoons oil in a large skillet over medium heat. Add shrimp, 1/4 teaspoon salt and 1/4 teaspoon pepper and cook until pink and curled, 3 to 4 minutes. Transfer to a plate.
4. Add garlic and the remaining 1 teaspoon oil to the pan and cook, stirring, until fragrant, about 15 seconds.
5. Add wine and cook until reduced by half, 2 to 3 minutes. Stir in tomatoes.
6. Add escarole (or chard) in handfuls, stirring until it wilts before adding more; cook, stirring occasionally, until the greens are tender, 5 to 6 minutes.
7. Whisk clam juice (or water) and cornstarch in a small bowl then add to the pan; simmer until slightly thickened, about 2 minutes.
8. Return the shrimp and any accumulated juices to the pan, add lemon juice, the remaining 1/2 teaspoon salt and pepper and cook until heated through, about 1 minute.
9. Drain the linguine and return it to the pot. Add the sauce; toss to coat. Serve with lemon wedges.