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Linguine with Escarole and Shrimp

- 8 Ounces pasta, 100% whole-wheat linguine
- 4 Teaspoon oil, olive, extra-virgin, divided
- 1 Pounds shrimp, raw, (16-20/lb) peeled and deveined
- $\frac{3}{4}$ Teaspoon salt, divided
- $\frac{1}{4}$ Teaspoon pepper, black ground, plus more for taste
- 2 Tablespoon garlic, minced
- $\frac{1}{2}$ Cup wine, white
- 1 Pint tomatoes, cherry, halved
- 16 Cups escarole, (about 2-3 heads) thinly sliced, or chard leaves
- $\frac{1}{4}$ Cup clam juice
- 1 Teaspoon cornstarch
- 1 Tablespoon lemon juice
- 1 Lemon, wedges, for garnish

- 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, $\frac{1}{4}$ teaspoon salt and $\frac{1}{4}$ 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 $\frac{1}{2}$ 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.

