

From the
kitchen of

J.T. Ellison



Ingredients

- ✓ 1 lb. penne pasta (Barilla makes a great gluten-free version)
- ✓ salt, to taste
- ✓ 2 tablespoons olive oil
- ✓ 4 tablespoons butter
- ✓ 2 shallots, minced
- ✓ 3 cloves garlic, minced
- ✓ 1 lb. shrimp, peeled and deveined
- ✓ 1/2 cup white wine (Pinot Grigio would be delicious!)
- ✓ juice from ½ lemon
- ✓ salt and pepper, to taste
- ✓ ½ cup shaved Parmesan
- ✓ 2–3 strips bacon, cooked and crumbled (or pancetta, if you want it super smoky)
- ✓ chopped parsley, to serve (optional)

Shrimp Scampi Penne

with Bacon & Parmesan

(makes 4 servings)

I discovered this by accident in Deadwood, South Dakota (I know, the place we all think of when we hear scampi...). It's an incredible combination, almost a scampi carbonara.

Directions

- Cook pasta according to package directions (and salt the water—it flavors the pasta). Set aside.
- In a large skillet, heat the oil and two tablespoons butter on medium heat until hot.
- Add the shallots and sauté until translucent, about three to four minutes.
- Add the garlic, and stir until fragrant, about one minute.
- Add the shrimp to the pan and cook until they've turned pink and are cooked through, about one to two minutes per side.
- Add wine, lemon juice, salt, pepper, and the rest of the butter.
- Add the pasta, bacon, and Parmesan to the pan, and toss.
- Serve with more Parmesan, a sprinkle of bacon, and parsley (if using)

As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com.

Want a wine to go with your recipe? Check out J.T.'s wine blog, [The Wine Vixen](http://TheWineVixen.com), at TheWineVixen.com.

