

## SHRIMP SCAMPI PASTA

SERVES 4

ACTIVE TIME: 10 MIN START TO FINISH: 20 MIN

*Buttery and lush with garlic, this dish, though simple to prepare, feels indulgent.*

- ¼ cup olive oil
- 1 lb peeled and deveined large shrimp (raw; 20 to 25 per lb)
- 4 large garlic cloves, left unpeeled and forced through a garlic press
- ½ teaspoon dried hot red-pepper flakes
- ½ cup dry white wine
- 1 teaspoon salt
- ½ teaspoon black pepper
- 5 tablespoons unsalted butter
- ¾ lb capellini (angel-hair pasta)
- ½ cup chopped fresh flat-leaf parsley

- Bring a 6- to 8-quart pot of salted water (see Tips, page 184) to a boil.
- Meanwhile, heat oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking, then sauté shrimp, turning over once, until just cooked through, about 2 minutes, and transfer with a slotted spoon to a large bowl. Add garlic to oil remaining in skillet along with red pepper

flakes, wine, salt, and pepper and cook over high heat, stirring occasionally, 1 minute. Add butter to skillet, stirring until melted, and stir in shrimp. Remove skillet from heat.

- Cook pasta in boiling water until just tender, about 3 minutes. Reserve 1 cup pasta-cooking water, then drain pasta in a colander. Toss pasta well with shrimp mixture and parsley in large bowl, adding some of reserved cooking water if necessary to keep moist.

## WHITE-BEAN AND ASPARAGUS SALAD

SERVES 4

ACTIVE TIME: 10 MIN START TO FINISH: 20 MIN

*Here, lemon vinaigrette sharpens creamy white beans for a lively vegetarian meal.*

- 1 lb medium asparagus, trimmed
- ¼ cup extra-virgin olive oil
- ½ teaspoon finely grated fresh lemon zest
- 2 tablespoons fresh lemon juice
- ½ teaspoon salt
- ¼ teaspoon black pepper

- 2 (15- to 19-oz) cans white beans, rinsed and drained well (3 to 3½ cups)
- 4 slices country-style bread
- 1 (½-lb) piece Parmigiano-Reggiano (see Kitchen Notebook, page 170)
- ¼ cup chopped fresh flat-leaf parsley
- 2 tablespoons unsalted butter, softened
- 1 garlic clove, halved crosswise

- Cut asparagus on a diagonal into ½-inch-thick slices.
- Bring oil, lemon zest, juice, salt, and pepper to a simmer in a 4-quart heavy saucepan, then stir in beans and asparagus. Remove from heat and let stand, uncovered, 10 minutes. While beans stand, toast bread until golden. Meanwhile, remove enough cheese from piece with a vegetable peeler to measure about ½ cup shavings. Add shavings to beans along with parsley, then toss.
- Spread hot toast with butter and rub buttered side of each with cut side of garlic clove, then season with salt and halve. Serve bean salad with toasts.

For more TEN-MINUTE MAINS recipes, see page 109.

Tender shrimp in a white-wine sauce pair with pasta in a fast meal you'll want to savor slowly.

