

Pasta with Capers, Dill and Shrimp

Serves 2-3

1/2 pound linguine (1/2 standard size box)
zest of 1 lemon
1/2 cup chopped dill
2 sprigs thyme, leaves only
1-2 cloves garlic, sliced thinly
1 tablespoon anchovy paste
1/4 cup olive oil + 2 tablespoons
1/2 cup dry white wine
1/4 cup pickled capers, rinsed, drained and dry
1/2 pound shrimp

If shrimp is frozen begin by slacking (thawing in a bowl with slightly running cold water for about 10 minutes) and peeling the shrimp.

Heat the olive oil over medium heat and fry capers until they bloom. With a slotted spoon, remove capers and dry on paper towels. Set aside. Start the water boiling for the pasta.

To the oil add garlic and shrimp. Cook over medium for about 4 minutes until almost done. Remove shrimp and add wine and anchovy paste. Stir thorough and slowly reduce by 1/3 while cooking the pasta in salted boiling water.

When the pasta is cooked drain, reserving 1/4 cup pasta water.

When the base sauce is reduced and the pasta is cooked add the shrimp to the sauce along with the dill and thyme. Toss with drained pasta, lemon zest and capers. Drizzle with olive oil. If pasta seems dry add a bit of the pasta water to moisten.