



RECIPES

This is one of the best pasta dishes I have ever made. There's something about how the anise-like fennel taste balances the acid of the tomatoes and the sweetness of the shrimp, and then the whole dish is brightened by fresh lemon juice.

Linguine with Shrimp, Fennel and Tomatoes

16 oz. Linguine or fettucine
4 TBSP. extra-virgin olive oil, divided
1 large fennel bulb, halved and very thinly sliced
2 TBSP. chopped fennel fronds
1 large onion, halved, thinly sliced
Salt and freshly ground black pepper
2 LB. medium shrimp or bay scallops
1 10 oz. container cherry tomatoes, halved
½ cup dry white wine
6 TBSP. chopped fresh parsley
Juice of 2 lemons

Cook pasta in a large pot of boiling salted water. Drain.

Meanwhile, heat 2 TBSP oil in heavy large skillet over medium high heat. Add sliced fennel and onion and sprinkle generously with salt and freshly ground black pepper. Saute until wilted but still crisp-tender, about 10 minutes. Using slotted spoon, transfer to a medium bowl. Add remaining 2 TBSP oil to same skillet. Add shrimp or scallops and saute until just opaque in center stirring occasionally, about 3 minutes. Using slotted spoon, transfer to bowl with fennel-onion mixture. Add tomatoes to skillet and cook for 5 minutes. Add wine to skillet and scrape any bits from bottom of skillet. Return fennel-onion and shrimp or scallop mixture to skillet and heat through. Toss with drained pasta, chopped parsley, 2 TBSP fennel fronds, and juice of 2 lemons. Season with salt and pepper to taste, toss again and serve.