

Linguine With Zucchini, Corn and Shrimp

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Total Time: 30 minutes
Prep Time: 10 minutes
Cook Time: 20 minutes

Servings: 4 to 6

Ingredients

Kosher salt and black pepper
1-pound linguine or other long pasta
1-pound medium shrimp, peeled, deveined and tails removed (about 20 shrimp)
4 tablespoons unsalted butter
4 tablespoons olive oil
6 garlic cloves, minced
1 medium shallot or ½ medium onion, minced
Red-pepper flakes
1 large zucchini, cut into ¼-inch rounds, then each round cut into quarters
2 cups corn kernels (2 to 3 large ears)
¼ cup chopped fresh mint, for garnishing
¼ cup chopped fresh basil, for garnishing

Preparation

1. In a large pasta pot, bring salted water to a boil. Add pasta and cook according to the packaging directions until al dente. Reserve 1 cup of pasta water, then drain the pasta and return it to the pot.
2. Meanwhile, pat the shrimp dry with a paper towel and season with salt. In a separate large pot, melt 2 tablespoons of butter into 2 tablespoons of olive oil over medium high. Add shrimp in a single layer and cook until just opaque, about 2 minutes per side. Use tongs or a slotted spoon to extract shrimp and set aside.
3. Maintaining medium-high heat, add the garlic, shallot and a pinch each of salt, black pepper and red pepper, stirring constantly until the garlic is fragrant and shallot is translucent, about 3 minutes. Add zucchini and cook, stirring occasionally, for about 4 minutes. Add corn along with the remaining 2 tablespoons olive oil and a pinch of salt; stir to coat. Cook until the corn is bright yellow and warm, about 2 minutes. Be careful not to overcook the vegetables, they should maintain their crispness.
4. Add pasta to the pot with the vegetables, followed by the shrimp, ½ cup of the reserved pasta water and the remaining 2 tablespoons of butter. Stir to combine, reheating the shrimp while creating a glossy sauce, for about 90 seconds. Remove from heat and add chopped mint and basil and stir. Adjust seasonings to taste. Serve immediately.