

LEMONY SHRIMP OVER ZUCCHINI  
Gamberoni con Zucchini  
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Serves: 6 to 8

## Ingredients

### ZUCCHINI

3 TABLESPOONS EXTRA-VIRGIN OLIVE OIL  
4 MEDIUM ZUCCHINI (ABOUT 20 OUNCES), CUT INTO 1 1/2-INCH-BY-1/4-INCH-THICK MATCHSTICKS  
1/2 TEASPOON KOSHER SALT  
1/8 TEASPOON CRUSHED RED PEPPER FLAKES  
1/4 TEASPOON DRIED OREGANO, PREFERABLY SICILIAN ON THE BRANCH

### SHRIMP

3 TABLESPOONS EXTRA-VIRGIN OLIVE OIL  
2 POUNDS EXTRA-LARGE SHRIMP, PEELED AND DEVEINED  
1 TEASPOON KOSHER SALT  
6 CLOVES GARLIC, FINELY CHOPPED  
3 TABLESPOONS UNSALTED BUTTER, CUT INTO BITS  
1 CUP DRY WHITE WINE  
GRATED ZEST AND JUICE OF 1 LEMON  
3 TABLESPOONS CHOPPED FRESH ITALIAN PARSLEY  
2 TO 3 TABLESPOONS BREAD CRUMBS

For the zucchini, add the olive oil to a large skillet over medium-high heat. When the oil is hot, scatter in the zucchini. Season with the salt and red pepper flakes. Cook until the zucchini begins to wilt but still has a little bite, about 4 minutes. Sprinkle with the dried oregano, remove from the heat, and keep warm.

For the shrimp, add the olive oil to another large skillet over medium-high heat. When the oil is hot, add half of the shrimp and season with half of the salt. Sear quickly on both sides, about 1 minute, and remove to a plate. Repeat with the remaining shrimp and salt.

When all of the shrimp is out of the skillet, add the garlic and butter to the oil remaining in the pan, and cook until sizzling, 2 minutes. Add the white wine, lemon zest, and lemon juice, and bring to a boil. Add the shrimp back to the sauce, sprinkle with the parsley, and toss. Sprinkle with the bread crumbs and return to a boil to thicken the sauce. Serve the shrimp over the zucchini.