

Quick & Easy

THE COSTCO WAY

FoodSaver® Mediterranean Shrimp Linguine

Makes 4 servings

Ingredients:

4 Tbsp garlic, minced
4 Tbsp olive oil
½ cup lemon juice
5 Tbsp parsley, finely chopped and divided
1 tsp salt
1 tsp pepper
4 Tbsp capers
2 lbs uncooked medium shrimp, peeled and deveined
1 lb linguine
½ cup butter, divided
½ cup feta cheese, crumbled

Tools:

FoodSaver® VS3180 Multi-Use Food Preservation System

Instructions:

In a large bowl, combine garlic, olive oil, lemon juice, 4 Tbsp parsley, and salt and pepper. Stir. Add capers. Stir. Add shrimp. Toss. Refrigerate for 30 minutes to 1 hour. Place half of the shrimp mixture in a FoodSaver® Vacuum Seal Bag. Simply press the Vacuum button on the top left of the appliance to ensure freshness. Freeze for later use.

Cook linguine until al dente. Drain and return to the pot. Add ¼ cup butter. Toss. In a medium skillet, melt remaining butter. Add remaining shrimp and garlic mixture. Cook until shrimp is cooked through and no longer pink. Add cooked pasta. Toss. Top with feta and remaining 1 Tbsp parsley. Serve.

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