

# Shrimp Oreganata

*with Buttery White Wine Angel Hair Pasta*

| YIELD      | PREP   | COOK   | OVEN  |
|------------|--------|--------|-------|
| 4 servings | 20 min | 15 min | 425°F |

## Shrimp Oreganata

|                 |                                                 |
|-----------------|-------------------------------------------------|
| <b>1½–2 lb</b>  | large tiger prawns or jumbo shrimp, butterflied |
| <b>1 cup</b>    | panko breadcrumbs                               |
| <b>3 cloves</b> | garlic, very finely minced                      |
| <b>1½ tsp</b>   | dried oregano                                   |
| <b>½ tsp</b>    | red pepper flakes, optional                     |
| <b>¼ cup</b>    | flat-leaf parsley, finely chopped               |
| <b>1</b>        | lemon — zest plus 1½ tbsp juice                 |
| <b>4 tbsp</b>   | extra-virgin olive oil                          |
| <b>2 tbsp</b>   | unsalted butter, melted                         |
| <b>To taste</b> | kosher salt and black pepper                    |

## Buttery White Wine Angel Hair

|                 |                                           |
|-----------------|-------------------------------------------|
| <b>8 oz</b>     | angel hair pasta                          |
| <b>4 tbsp</b>   | unsalted butter                           |
| <b>2 cloves</b> | garlic, thinly sliced or minced           |
| <b>½ cup</b>    | dry white wine                            |
| <b>½ cup</b>    | reserved pasta water, plus more as needed |
| <b>¼ cup</b>    | finely grated Parmesan, optional          |
| <b>1 tbsp</b>   | fresh lemon juice                         |
| <b>2 tbsp</b>   | flat-leaf parsley, chopped                |
| <b>To taste</b> | kosher salt and black pepper              |

## Method

- 1. Prep the shrimp.** Heat oven to 425°F. Butterfly the prawns along the back without cutting completely through. Open and gently flatten. Pat dry and season with salt and pepper.
- 2. Make the oreganata.** Mix panko, garlic, oregano, parsley, lemon zest, red pepper flakes, salt and pepper. Stir in olive oil and melted butter until evenly moistened. Finish with lemon juice.
- 3. Top and bake.** Arrange shrimp cut-side up in a lightly oiled baking dish. Press the breadcrumb mixture generously over each prawn. Bake 6–8 minutes, until just cooked through and golden. Broil 30–60 seconds if needed for extra color.
- 4. Cook the angel hair.** Bring a large pot of well-salted water to a boil. Cook angel hair just shy of al dente. Reserve at least ½ cup pasta water, then drain.
- 5. Build the wine-butter sauce.** Melt 2 tbsp butter in a large skillet over medium heat. Add garlic and cook 30–45 seconds. Add white wine and simmer 2–3 minutes, reducing slightly.
- 6. Emulsify the pasta.** Add the hot angel hair and about ¼ cup reserved pasta water. Toss vigorously while adding the remaining 2 tbsp butter. Add more pasta water as needed until the sauce is glossy and lightly coats the noodles. Stir in

Parmesan, if using, then lemon juice and parsley. Season to taste.

**7. Plate.** Twirl angel hair into warm bowls or plates and place the oreganata shrimp over or alongside the pasta. Spoon any buttery pan juices from the shrimp around the pasta. Finish with parsley, lemon and freshly cracked black pepper.

## Chef's Notes

- **Wine:** use a dry, crisp white wine such as Sauvignon Blanc, Pinot Grigio or unoaked Chardonnay.
- **Keep the pasta silky:** angel hair absorbs sauce quickly, so reserve extra pasta water and loosen the sauce immediately before serving.
- **Best finish:** the shrimp should be crisp on top while the pasta stays glossy, buttery and bright from the wine and lemon.

Serving: 4 portions. Best served immediately.