Garlic shrimp with zucchini “spaghetti”
Serves 6

ZUCCHINI
3 medium zucchini or yellow summer squash, or both (about 2 pounds)
Salt and pepper, to taste
2 tablespoons olive oil
2 cloves garlic, finely chopped
Juice of 1/2 lemon
Finely grated rind of 1/2 lemon
2 tablespoons chopped fresh parsley
2 tablespoons chopped fresh basil

1. Trim and discard the bottoms and tops of the zucchini. With a julienne peeler, make spaghetti-like strands: Scrape the zucchini lengthwise on one side until you reveal the core. Turn and scrape on each of the remaining 3 sides, until only the core and seeds remain. Discard the core. Or use your handy-dandy spiralizer as described above.
2. In a bowl, toss the zucchini strands with salt and pepper.
3. In a large, non-stick skillet over medium high heat, heat the oil. Add the garlic and cook for 30 seconds. Add the zucchini. Cook, turning with tongs often, for 4 to 5 minutes, or until barely tender. Stir in the lemon juice, lemon rind, parsley, and basil. Add more salt and pepper to taste. With a slotted spoon, transfer to a platter, leaving excess liquid in the pan. Cover with foil and keep warm while you cook the shrimp.

SHRIMP
4 tablespoons olive oil
3 cloves garlic, finely chopped
1/4 teaspoon marash or Aleppo pepper, or pinch of red pepper
2 pounds extra-large shrimp (16-20 per pound), peeled
Salt and pepper, to taste
1/3 cup white wine
1 tablespoon lemon juice
1 tablespoon finely grated lemon rind
2 tablespoons unsalted butter
3 tablespoons chopped fresh parsley

1. In a large heavy skillet over medium-high heat, heat the oil with the garlic and pepper. Swirl the pan to infuse the oil with the garlic. Add the shrimp and spread them to make one layer. Sprinkle generously with salt and pepper. Cook for 1 minute. Turn, and cook for 1 minute more, or until the shrimp are cooked through.
2. With a slotted spoon, transfer them to the platter of zucchini, arranging them on top.
3. Add the white wine, lemon juice, and lemon rind to the skillet. Bring to a boil. Whisk in the butter and parsley, stirring until emulsified. Pour the sauce over the shrimp.

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