



You will need: a large pot, a knife, a grater, a large frying pan, tongs or a colander, salt and pepper, Italian parsley, two garlic cloves, a lemon, a one-pound package of dry linguine, olive oil, one pound of large shrimp or prawns (shelled and deveined), white wine, Parmesan cheese

Step
1



Fill a large pot with water and add a small handful of **salt**. Place the pot on the stove over high heat.

Step
2



While the water is coming to a boil, **coarsely** chop a handful of parsley leaves, peel and **finely** chop the garlic, and zest the lemon with the fine side of a grater or a zester if you have one. Keep the garlic **separate**.

Step
3



Add the pasta to the boiling water and cook according to the package directions. About **four minutes before it's done**, place a large frying pan over medium heat.

Step
4



Add enough oil to coat the bottom of the pan. When the oil begins to shimmer, add the garlic and **cook just until it's fragrant** (about **20** seconds).

Step
5



Add the shrimp to the pan and **season** with a few pinches of salt and pepper. After a couple of minutes, shake the pan to **flip the shrimp**.

*From the store to the kitchen to the table: We outline the steps that get you from something raw to something cooked using simple ingredients, free of measurements and complicated techniques. A method that you can have in your back pocket and whip out whenever you like. We call it recipe-free cooking.



Step
6



When the bodies and tails of the shrimp **turn from grayish to pink**, add enough wine to **just cover the bottom** of the pan.

Step
7



Pull the pasta out of the pot with the tongs, or drain it in a colander, and **toss it in the pan** with your shrimp. (Leave a **little water** on the pasta to help form the sauce.) Add the lemon zest and parsley and mix well.

Step
8



Transfer the pasta to a serving dish and **top with grated Parmesan**.

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Illustrations by Bill Russell. Find this online at www.chow.com/stories/11427.