

Shrimp and Pancetta Spaghetti

16 oz. dried spaghetti noodles, cooked
3 oz. pancetta, diced
1/4 cup olive oil
2 tbsp. butter
2 to 3 cloves garlic, minced
8 oz. peeled shrimp
1 tbsp. chopped fresh thyme
Juice of 1 lemon
Salt and pepper, to taste
1/2 cup grated parmesan, plus more for the table
1/4 cup toasted bread crumbs

In a large fry pan, cook pancetta over medium high heat until crispy. Using a slotted spoon, remove from pan and drain on a paper towel. Set aside. To the left over fat add olive oil and butter. Saute the garlic for approximately 2 minutes. Add shrimp, thyme and lemon juice. Cook until the shrimp turns pink. Add the noodles, pancetta and cheese. Toss/mix well. Add salt and fresh ground pepper to taste. Serve immediately and top with toasted bread crumbs and extra parmesan cheese.