**Creamy Shrimp Piccata**

8 ounces angel hair pasta

1.5 pounds peeled and deveined, large raw shrimp

2 tablespoons olive oil

3 tablespoons butter

2 shallots, minced (about 1/3 cup)

3 garlic cloves, minced

¼ cup dry white wine

1 cup heavy cream

1.5 teaspoons lemon zest

1 teaspoon kosher salt

½ teaspoon freshly ground black pepper

½ cup (2 ounce) freshly shredded Parmigiano-Reggiano cheese

2 tablespoons fresh lemon juice

¼ cup capers, drained and rinsed

Freshly chopped flat leaf parsley, garnish

Cook angel hair pasta according to package directions, Drain, reserving ¼ cup hot pasta water.

Cook shrimp in hot olive oil in a large skillet over medium heat, stirring often, 3 to 4 minutes or just until pink. Remove from skillet.

Add butter to skillet. Cook shallots in melted butter, stirring often, about 3 minutes or until softened. Add garlic and cook 30 seconds.

Stir in wine and cook, stirring often, 2 to 3 minutes or until reduced to 1 tablespoon. Stir in heavy cream and the next 3 ingredients and cook, stirring often, 5 minutes or until slightly thickened. Stir in cheese, lemon juice, spaghetti, and reserved ¼ cup pasta water. Reduce heat to medium-low, and cook 5 minutes.

Stir in shrimp and capers, cook, stirring constantly, 5 minutes or until heated through. Remove from heat and sprinkle with freshly chopped parsley… Serves 6