Langostino Pasta with Fresh Basil

1/2 pound pasta

1 Tablespoon olive oil

1 garlic clove, minced

1 cup dry white wine

1 lime

1/2 cup fresh basil, chopped

1/2 teaspoon red pepper flakes

1/2 pound langostino tails, cooked

1 Tablespoon butter

salt and pepper

1 cup parmesan cheese, shredded

Cook pasta according to package directions.  Drain.

Heat oil in skillet.  Add garlic and cook 30 seconds.

Add wine and bring to a boil.

Reduce heat and simmer until reduced by half.

Squeeze in juice from lime and add butter.

Stir in langostino tails, red pepper flakes and fresh basil.

Stir in pasta and 1/2 cup parmesan cheese.

Season with salt and pepper.

Spoon into bowls and sprinkle with additional parmesan cheese.