



shrimp scampi;

1. (shrym'p skam-pee) *noun*.
Shrimp sautéed in a garlic
lemon butter wine sauce tossed
with pasta.
2. Produces 2 Servings.
3. Preparation 35 mins.
4. Oven temperature set to --.

Ingredients;

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|----------------------------|-------------------------|
| 8oz spaghetti pasta | 50 shrimp |
| 4 Tbsp. butter | 4 cloves garlic, minced |
| $\frac{1}{3}$ white wine | 2 Tbsp. lemon juice |
| 1 tsp. salt | 1 Tbsp. dried parsley |
| pinch of red pepper flakes | |

Instructions;

1. Cook pasta according to package instructions. Drain and set aside.
2. Peel and devein the shrimp. Meanwhile peel and chop the garlic.
3. In a large skillet, melt the butter. Once the pan is hot, add the minced garlic and sauté until fragrant, approx. 1 minute.
4. Add white wine and allow to reduce, simmering approx. 3 minutes. Add the lemon juice and red pepper flakes.
5. Add peeled shrimp and cook until pink, approx. 1-2 minutes depending on size of shrimp.
6. Remove shrimp and sauce to a large bowl. Toss with cooked spaghetti and half of parsley. Top with remaining parsley before serving.