

SHRIMP SCAMPI

INGREDIENTS

1 lb pasta
2 tbsp olive oil
4 tbsp butter
4–5 large garlic cloves, minced
1¼ lb large shrimp prawns,
shelled with tails on or off
¼ c dry white wine
½ tsp crushed red pepper flakes
2 tbsp lemon juice
¼ c chopped parsley
salt and pepper

DIRECTIONS

Set large pot of salted water on high heat to boil.

Once water is boiling, add pasta and cook until al dente 8-10 minutes.
Drain.

Heat olive oil and 2 tbsp butter in a large skillet.
When oil shimmers, add garlic and sauté, about 30 seconds to 1 minute.

Add shrimp, season with salt and pepper and sauté, about 1–2 minutes
on one side (until just beginning to turn pink), then flip.

Pour in wine, add red pepper flakes. Bring to a simmer for 1–2 minutes or
until wine reduces by about half and the shrimp is cooked through.

Remove from heat and stir in the remaining 2 tbsp butter, lemon juice, and
parsley.

Serve over pasta.