



Shrimp Scampi

Preparation Time: 10 mins

Cooking Time: 25 mins

Serves: 8

Difficulty: Easy

INGREDIENTS

1.5 lbs /700 grams Shrimp peeled & deveined
8 tablespoons butter
8 tablespoons olive oil
9 teaspoons crushed, minced garlic
3-4 shallots, finely diced
1 cup dry white wine
¼ cup fresh parsley, chopped
Zest and juice of 1 lemon
1 packet of spaghetti or linguine
Freshly grated parmesan
Salt and Pepper for seasoning

Note

Except for the shrimp and pasta, I have doubled the ingredients. This is to infuse the pasta with the sauce.

DIRECTIONS

1. Bring a large pot of salted water to the boil and add the pasta. Make sure you stir the pasta a little after adding to the pot to avoid the pasta sticking together. Boil for approx. 6-8 mins, longer at altitude. Pasta should be undercooked.
2. Wash shrimp, pat dry, and season with salt and pepper
3. Heat a large pan (I prefer cast iron frypan), add 2 tablespoons of butter and 2 tablespoons of olive oil.
4. Add the shallots, saute until translucent.
5. Add the garlic and the shrimp. Lower heat to medium and cook until shrimp is just pink. Approximately 2-3 mins total. Remove shrimp and set aside.
6. Add remaining butter, olive oil, white wine, zest of lemon, and lemon juice.
7. Add pasta, stir until pasta begins to soak up the liquid.
8. Return shrimp to the pan, stir until only a small amount of juice remains.
9. Sprinkle with fresh chopped parsley and serve immediately.