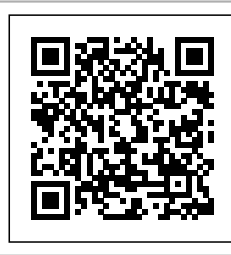


Easy Shrimp scampi



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Recipe by: Laura Vitale

Serves 2 to 4

Prep Time: 10 minutes

Cook Time: 20 minutes

Ingredients

- __ 1lb of Large Shrimp, peeled and deveined
- __ 2 tbsp of Extra Virgin Olive Oil
- __ 4 Tbsp of Unsalted Butter (plus 1 Tbsp later)
- __ 3 cloves of Garlic, minced
- __ Pinch of Hot Pepper Flakes
- __ 1/3 cup of Dry White Wine or chicken stock
- __ 1 Tbsp (2 if you like it really lemony) of Lemon Juice
- __ 3 Tbsp chopped parsley
- __ Salt to taste
- __ 8oz of Spaghetti

1) Fill a large pot with water, add a generous pinch of salt and bring to a boil.

2) In a large skillet, add the olive oil, preheat between medium and medium high, while that pre heats, season the shrimp on both sides with salt, then sear for about an minute on each side (Do NOT overcook them they will finish cooking later) then remove to a plate.



3) Reduce the heat to medium, add 4 tbsp of butter along with the garlic and hot pepper flakes, once that sizzles, add the wine (or stock depending on what you're using) reduce the heat to low and let it reduce by half, in the meantime, add the pasta to the boiling water and cook to al dente, about 2 minutes shy of package instructions.

4) Add the lemon juice to the wine mixture, then increase the heat to medium high, let that reduce a minute then add a ladleful of the starchy cooking water along with some parsley, allow it to reduce a bit, then add the shrimp back in along with the last tbsp of butter and tong the pasta straight from the pot to the skillet and cook all together for a couple minutes before finishing with the rest of the parsley and diving right in!