



SHRIMP SCAMPI

EQUIPMENT NEEDED

- **Cutting board**
- **Knife**
- **Large pan**
- **Spatula**

PREP INSTRUCTIONS

- **Portion ingredients (use bowls, etc.)**

T=Tablespoon

lbs=pounds

c=cup

t=teaspoon

3 T olive oil

3 T butter, unsalted

6 garlic cloves, minced

1 ½ lbs shrimp (raw), deveined, shelled with tails on or off

Kosher salt, to taste

Black pepper to taste

½ c dry white wine (Pinot, Chardonnay, etc.)

½ t crushed red pepper flakes, and to taste (optional)

2 T lemon juice

¼ c parsley, chopped

Heat a large pan to medium. When hot, add olive oil and 2 T of butter. Add garlic and sauté for 30 seconds - 1 minute (do not burn). Add the shrimp, season with salt and pepper to taste and sauté for 1-2 minutes on each side. Pour in wine, add red pepper flakes (if using). Bring to a simmer for 1-2 minutes or until wine reduces by about half and the shrimp is cooked through (don't overcook the shrimp).



Take off the heat and add the remaining butter, lemon juice, and parsley.