



## Shrimp Scampi

*Pasta, Seafood*

**Prep Time:** 20 minutes **Cook Time:** 15 minutes **Total Time:** 30 minutes **Difficulty:** Medium **Servings:** 4 servings

### INGREDIENTS

- 3 tablespoons butter
- 2 tablespoons extra-virgin olive oil
- 5 garlic cloves, minced
- 3/4 cup dry white wine
- 1 teaspoon kosher salt
- 1/8 teaspoon crushed red pepper flakes
- Freshly ground black pepper
- 1 1/2 pounds large raw shrimp, shelled and deveined
- 1/3 cup chopped parsley
- Juice of 1/2 of a lemon
- 4 tablespoons of parmesan cheese
- 4 servings of cooked fettucini pasta

### DIRECTIONS

In a large skillet, melt butter with olive oil. Add garlic and sauté until fragrant, about 3-4 minutes. Add wine, salt, red pepper flakes, and black pepper, and bring to a simmer. Let the wine reduce by half, about 4-5 minutes.

Add shrimp and sauté until they turn pink for 2 to 4 minutes, depending on their size. Stir in the parsley and lemon juice and simmer for another 2 or 3 minutes. Remove the shrimp and set aside. Add the pasta to the remaining sauce, being sure to cover all sides of the pasta. Serve pasta in a deep bowl and add the cooked shrimp on top. Sprinkle one tablespoon of parmesan cheese on top of each serving.