

NATIONAL SHRIMP DAY

Directions: Try this shrimp scampi recipe!

Ingredients

2 tablespoons butter
2 tablespoons extra-virgin olive oil
4 garlic cloves, minced
½ cup dry white wine or broth
¾ teaspoon kosher salt, or to taste
⅛ teaspoon crushed red pepper flakes, or to taste
Freshly ground black pepper
1 ¾ pounds large or extra-large shrimp, shelled
⅓ cup chopped parsley
Freshly squeezed juice of half a lemon
Cooked pasta



Directions

Step 1:

In a large skillet, melt butter with olive oil. Add garlic and sauté until a fragrant appear. This will take approximately one minute. Add wine or broth, salt, red pepper flakes and plenty of black pepper and bring to a simmer. Let wine reduce by half, about 2 minutes.

Step 2:

Cook pasta separately using the instructions on the box.

Step 3:

Add shrimp into the skillet and sauté until they just turn pink, 2 to 4 minutes depending upon their size. Stir in the parsley and lemon juice and serve over pasta.