

# Scampi Time!

July 16, 2020 | CHEF VEE, COOKING SCHOOL HEAD CHEF



*There's nothing like delicious dinners that you can whip up in minutes and still come out winning at the dinner table! My shrimp scampi recipe is easy and you can eat it as an appetizer, side or main dish. This classic is easy to personalize by adding ingredients and making it your own version. Let me show you how to make this classic the star of the dinner table!*

Serves: 4 -6 Total time: 20 minutes

- ½ cup unsalted butter + 1 tablespoon
- 8 cloves of garlic – fine mince
- 1 lb deveined and peeled shrimp – 16/20 shrimp
- ¾ cup of white wine
- ½ lemon – zested and juiced
- 1 lb linguine pasta – any pasta works – optional
- ¼ cup of parmesan cheese – garnish
- 1 small bunch of parsley – finely chopped – garnish
- Salt and pepper to taste

In a large pan on medium high heat add in the butter until melted and then add the garlic and cook until lightly browned. Next, for the shrimp make sure you clean them properly, leave tail on for added flavor. Sauté 2 minutes per side, remove them from the pan and set aside. When adding shrimp into pan make sure they are not on top of each other but placed directly on pan, cook in batches if necessary. Once shrimp are out of pan deglaze with white wine and cook for 3 to 4 minutes. Add in lemon zest, juice of the lemon and 1 tablespoon of butter cook for 2 minutes then add in shrimp with any dripping from plate. Season with salt and pepper and taste. Add in any heat source like chili flakes at this point if you like it spicy. If serving with pasta follow instructions on package and serve shrimp with it's sauce over cooked pasta. You can use any pasta you have or zoodles work great too! You can even add veggies in like asparagus tips or broccoli. If you want to eat as is I suggest a piece or crusty bread to soak up that garlicky sauce, it's really delicious! Top off with a little parmesan cheese and parsley to finish your meal. Enjoy!!