



## Shrimp Scampi

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

½ teaspoon crushed red pepper flakes, or to taste

Freshly ground black pepper

1 ¾ pounds large or extra-large shrimp, shelled

½ cup chopped parsley

Freshly squeezed juice of half a lemon

Maggie's Rosé wine, chilled bottle

Cooked pasta or crusty bread

### **PREPARATION**

In a large skillet, melt butter with olive oil. Add garlic and sauté until fragrant, about 1 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.

Add shrimp and sauté until they just turn pink, 2 to 4 minutes depending upon their size. Stir in the parsley and lemon juice. Serve over pasta with Maggie's Rosé wine, chilled, or accompanied by crusty bread.