



# Noreen's Kitchen

## Shrimp & Chicken Scampi Skillet

### Ingredients

3 chicken breasts, filleted	1 teaspoon seafood seasoning
1 pound raw shrimp, peeled & deveined	1 teaspoon chicken seasoning blend
1 stick butter	1 teaspoon sweet paprika
1 small onion, finely diced	1/2 cup fresh lemon juice
6 cloves garlic, minced	

### Step by Step Instructions

Melt butter in a large, heavy bottomed skillet.

Mix dry spices together and sprinkle on each chicken breast.

Add onions and garlic to the melted butter and sauté for three minutes or until you can smell the fragrance of the garlic.

Add the chicken breast, season side down to the pan. Sprinkle the remaining seasoning on the other side of the chicken.

Cook chicken over medium heat until opaque and no pink remains. Turn over once during the cooking process.

When chicken is cooked, add lemon juice to the pan and stir gently.

Add shrimp to the pan and turn off the heat. Place a lid on the pan and allow shrimp to steam in the butter sauce for no longer than 3 to 5 minutes, depending on the size of your shrimp. Be careful not to over cook your shrimp.

Serve over rice or noodles. This dish is best prepared for only the amount of people you need to serve. The shrimp will not reheat very well so it is best to only make what you think you will eat at one sitting.

**ENJOY!**