



Scampi—Classic Shrimp Scampi

★★★★★

Fish & Seafood, VIMS 2019

Prep Time: 15 minutes **Cook Time:** 15 minutes **Total Time:** 30 minutes **Difficulty:** Easy

Servings: Yield 8 servings **Source:** cooking.nytimes.com

INGREDIENTS

4 tablespoons butter
4 tablespoons extra virgin olive oil
8 garlic cloves, minced
1 cup dry white wine or broth
1 1/2 teaspoons kosher salt, or to taste
1/4 teaspoon crushed red pepper flakes, or to taste
Freshly ground black pepper
3 1/2 pounds large or extra-large shrimp, shelled
2/3 cup chopped parsley
Freshly squeezed juice of 1 lemon
Cooked pasta or crusty bread

DIRECTIONS

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 and serve over pasta or accompanied by crusty bread.

NOTES

[NYTimes Melissa Clark Scampi Video](#)