

Shrimp Scampi

From Facebook

This is a garlic/lemon shrimp dish that is quick, easy and delicious! I have served this easy dish for my fanciest dinners. Also I make just the shrimp (without pasta) for an appetizer watching the game.

INGREDIENTS:

1 1/2 pounds x-large shrimp (about 18 to 24) peeled and deveined
1/3 cup butter
4 Tablespoons sliced fresh garlic, almost 1/2 bulb
2 Tablespoon minced onion
1 Tablespoon chopped red bell pepper
3 Tablespoon white wine
4 Tablespoons fresh lemon juice
2 Tablespoons chopped fresh parsley
1 teaspoon lemon zest
Salt and pepper, to taste (I use Tony Chachere)
2/3 lbs. angel hair pasta

PREPARATION:

Rinse shrimp and set aside. Heat butter in large skillet over medium heat. Cook garlic, bell pepper and onion 1 or 2 minutes or until softened but not browned. Add shrimp, wine and lemon juice; cook until shrimp are pink and firm, about 2 minutes on each side.

Do not overcook.

Add chopped parsley, lemon zest and salt and pepper before serving. Garnish with lemon slices and parsley sprigs if desired.

Toss with cooked pasta and serve 4 entrees with a salad. It is awesome for special occasions and so very easy and quick! This is my recipe.

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