

Idiot's Kitchen Recipe – Quick Shrimp Scampi

Recipe from idiotskitchen.com – Adapted from the New York Times



Ingredients:

1 pound large shrimp, peeled and deveined
3 cloves garlic, finely chopped
2 Tablespoons olive oil
½ cup white wine
6 Tablespoons butter
1 lemon, juiced
2 Tablespoons fresh parsley, chopped
Pinch red pepper flakes
Salt & Pepper

Pasta, Rice, or Crusty Bread for serving. Be sure to start your rice or pasta well in advance of cooking the shrimp.

Plan ahead: This tastes even better if you have an hour or more to let the shrimp marinate in the garlic. If short on time, even 20-30 minutes will do.

Peel and devein 1 pound of large shrimp. Place the shrimp in a bowl with 3 cloves of chopped garlic and season lightly with salt & pepper. Toss to combine, cover, and refrigerate to marinate.

When you are ready to cook the shrimp (and the pasta or rice is almost ready) heat 2 Tablespoons of olive oil in a large pan over high heat. Add the shrimp in one layer and cook quickly only 1 minute per side.

After 2 minutes, the shrimp should be vibrant pink with the edges just starting to curl. Remove the shrimp from the pan and set aside.

Turn the heat down to medium high and add ½ cup of white wine to the pan. Cook the wine to reduce slightly, 2-3 minutes, then add 6 Tablespoons of butter. Swirl the butter in the pan until it is melted and foamy but do not let the butter brown.

Return the shrimp to the pan, season with salt, pepper, and a pinch of red pepper flakes. Garnish with chopped parsley and serve over pasta, rice, or with a baguette to soak up the butter sauce.

Makes 3-4 servings.

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