

Restaurant-Style Red Lobster Shrimp Scampi at Home

If you love the garlicky, buttery goodness of



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25 min

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INGREDIENTS

1 lb large shrimp, peeled and deveined
1/4 cup unsalted butter
4 cloves garlic, minced
1 lemon, juiced
8 oz linguine pasta
1 tbsp olive oil
1 tbsp fresh parsley, chopped
Salt and pepper to taste

Instructions:

Cook the Shrimp: Heat olive oil in a large skillet over medium-high heat.

Add shrimp to the skillet and cook for 2-3 minutes on each side until pink and opaque. Remove from the skillet and set aside.

Make the Garlic Butter Sauce: In the same skillet, melt butter over medium heat. Add the minced garlic and sauté for about 1 minute until fragrant.

Stir in the lemon juice, salt, and pepper. Let the sauce simmer gently for 2 minutes.

Cook the Pasta: While the sauce is simmering, cook the linguine according to the package instructions. Drain and set aside.

Combine Everything: Add the cooked pasta and shrimp back into the skillet with the garlic butter sauce.

Toss to coat everything evenly.

Garnish and Serve: Sprinkle with fresh parsley and serve hot. Pair with crusty bread to soak up the sauce!

Tips for the Perfect Shrimp Scampi:

Choose Quality Shrimp: Fresh or frozen large shrimp work best. Make sure they're peeled and deveined for convenience.

Don't Overcook: Shrimp cook quickly-overcooking can make them rubbery.

Add Heat: A pinch of red pepper flakes or cayenne can give the dish a spicy kick.

Use Fresh Lemon: Freshly squeezed lemon juice makes a big difference in flavor.

Why This Recipe Shines:

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12. **Why This Recipe Shines:** This Red Lobster Shrimp Scampi captures all the rich, garlicky, buttery flavors you love about the restaurant dish but can be made in the

comfort of your home. With its simple ingredients and quick preparation, it's the perfect choice for a satisfying, fuss-free meal.

13. Give this recipe a try and let me know how you liked it! Share it with your seafood-loving friends and stay tuned for more delicious recipes you can create at home.

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