

## Famous Red Lobster Shrimp Scampi: Easy Copycat Recipe

simple ingredients come together to create such a rich and complex flavor profile



**TIME**  
**1-2 min**

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**ChefManiac**

### INGREDIENTS

- 1 lb medium shrimp, peeled and deveined
- 1 tablespoon pure olive oil
- 2 tablespoons garlic, finely chopped
- 1 1/2 cups white wine, I use chardonnay
- 1/2 fresh lemon, Juice only
- 1 teaspoon Italian seasoning
- 1/2 cup softened butter
- 1 tablespoon parsley (fresh is best for garnish)
- 1/2 cup grated Parmesan cheese

#### Swaps and Notes:

**Shrimp:** Medium to large shrimp work best. If using frozen, ensure they are fully thawed and patted very dry before cooking for the best sear. Tail-on or tail-off is a personal preference.

**Olive Oil:** Pure olive oil or extra virgin olive oil are both suitable.

**Garlic:** Use fresh garlic and mince it yourself for the most pungent and authentic flavor. Avoid pre-minced garlic in a jar if possible.

**White Wine:** A dry white wine like Chardonnay, Pinot Grigio, or Sauvignon Blanc is ideal. Avoid cooking wines, which often contain added salt. If you prefer to omit alcohol, a good quality chicken or vegetable broth can be used, though the flavor profile will be slightly different.

**Lemon:** Fresh lemon juice is essential for its brightness.

Italian Seasoning: A good dried Italian seasoning blend works perfectly.

Butter: Using unsalted butter allows you to control the overall saltiness of the dish. Make sure it's softened for easy whisking into the sauce.

Parsley: Fresh chopped parsley adds a wonderful pop of color and fresh flavor at the end. Dried parsley can be used in a pinch, but fresh is highly recommended.

Parmesan Cheese: Freshly grated Parmesan cheese melts beautifully and adds a salty, nutty finish.

## DIRECTIONS

1. Let's cook up this delicious : Shrimp Scampi in your cast iron skillet!
2. Heat : Skillet & Cook Shrimp: Heat a large cast iron skillet (or any large, heavy-bottomed skillet) over medium-high heat. Once hot, add the olive oil. Add the peeled and deveined shrimp to the skillet in a single layer. Cook for about 1-2 minutes per side, just until they are pink, tender, and no longer translucent. Be careful not to overcook them, as shrimp cook very quickly and can become rubbery. Remove the cooked shrimp from the skillet and set them aside on a plate. Reduce the heat to medium-low.
3. SautØ Garlic: Add the finely chopped garlic to the same skillet (no need for more oil, use the residual oil and butter). Cook for 2-3 minutes, stirring constantly, until the garlic is fragrant. Crucially, do not allow the garlic to brown, as this will make it bitter and ruin the flavor of your sauce.
4. Deglaze with : Wine & Lemon: Pour in the white wine and fresh lemon juice into the skillet with the garlic. Increase the heat to medium and bring the mixture to a gentle boil. Cook until the wine is reduced by half, allowing the alcohol to cook off and the flavors to concentrate. This should take about 5-7 minutes.
5. Add : Seasoning & Butter: Once the wine has reduced, stir in the Italian seasoning. Reduce the heat to low. Now, add the softened butter, piece by piece, whisking constantly until it melts and is fully incorporated into the sauce, creating a smooth, emulsified, glossy sauce. If your pan is too hot, the butter can separate, so keep the heat low.

6. **Combine & : Garnish:** Add the cooked shrimp back into the sauce in the skillet. Stir gently to coat the shrimp completely in the luxurious scampi sauce. Stir in the fresh parsley. Taste the sauce and shrimp, and season to taste with additional salt and pepper if desired.
7. **Serve:** Sprinkle generously with grated Parmesan cheese right before serving. Enjoy your Famous Red Lobster Shrimp Scampi hot!

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## TIPS FOR SUCCESS

**Don't Overcook Shrimp:** Shrimp cook very quickly.

Overcooked shrimp become tough and rubbery.

Remove them from the pan as soon as they turn pink and opaque.

**Watch the Garlic:** Garlic burns easily and becomes bitter.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/famous-red-lobster-shrimp-scampi-easy-copycat-recipe/>