

## Easy Shrimp Scampi: Classic Garlic Butter Wine Sauce

Few dishes conjure up images of elegant simplicity and vibrant flavor quite like



**TIME**  
**1 min**

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### INGREDIENTS

4 tablespoons butter  
1 tablespoon olive oil  
3 cloves garlic, minced  
½ teaspoon red pepper flakes or to taste  
1 pound large shrimp, peeled and deveined  
½ cup dry white wine (like Pinot Grigio or Sauvignon Blanc)  
½ cup chopped fresh parsley  
Salt and black pepper to taste  
Noodles (linguine, spaghetti, or fettuccine recommended)

### DIRECTIONS

1. Let's get this delicious : Shrimp Scampi cooking!
2. Prepare : Pasta: Start cooking your desired noodles according to package directions while you prepare the scampi. You want the noodles to be ready right when the shrimp scampi is finished.
3. Melt : Fats & Add Aromatics: In a large skillet (a 12-inch skillet works well), melt the 4 tablespoons of butter with the 1 tablespoon of olive oil over medium heat.
4. SautØ Garlic & Red Pepper: Stir in the 3 cloves of minced garlic and ½ teaspoon of red pepper flakes. Cook for just 1 minute until fragrant. Be careful not to burn the garlic.
5. Cook : Shrimp: Add the 1 pound of large shrimp to the pan and toss to coat them in the garlicky butter mixture. Cook the shrimp for approximately 2-3 minutes, stirring occasionally, until they turn bright pink and are no longer translucent.
6. Remove : Shrimp: Using a slotted spoon, carefully transfer the cooked shrimp to a clean plate. Keep the shrimp warm while you finish the sauce. This prevents the shrimp from overcooking and becoming rubbery.
7. Deglaze with : Wine: Add the ½ cup of dry white wine to the hot pan. Bring it to a simmer and cook for 2-3 minutes, scraping up any browned bits from the bottom of the pan. This reduces the wine slightly and concentrates the flavors. Turn off the heat.
8. Combine & : Season: Return the cooked shrimp to the pan with the wine sauce. Toss to coat the shrimp completely in the sauce. Plate the shrimp and sauce immediately over your hot, cooked noodles.

9. Garnish & : Serve: Sprinkle generously with the  $\frac{1}{4}$  cup of chopped fresh parsley. Season with salt and black pepper to taste. Serve immediately and enjoy!

## SWAPS & NOTES

Shrimp: Use large or jumbo shrimp (21/25 count or larger) for the best results.

Fresh or frozen (thawed and patted dry) both work well.

Always ensure they are peeled and deveined.

Butter and Olive Oil: The combination offers richness and helps prevent the butter from burning.

## TIPS FOR SUCCESS

Don't Overcook the Shrimp: Shrimp cook very quickly!

They are done when they turn opaque pink.

Overcooked shrimp become tough and rubbery.

Use Good Quality Ingredients: With a simple dish like scampi, the quality of your ingredients really shines through, especially the shrimp, butter, and wine.

