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Shrimp Scampi over Pasta

INGREDIENTS

- 1 lb raw jumbo shrimps, peeled and deveined
- 3 TBSPs extra virgin olive oil
- 2 TBSPs butter
- 4 Oz white wine
- 3 large garlic cloves, chopped
- 12 cherry tomatoes, sliced in half
- Zest from one lemon
- 10 Oz angel hair pasta
- Salt, pepper, garlic powder and hot pepper flakes to taste
- Optional: chopped fresh parsley and a drizzle of lemon infused olive oil for top

DIRECTIONS

- Place a pot of water on high heat for the pasta.
- Rinse shrimp, drain and set aside.
- Place olive oil and butter in a large sauté skillet.
- Place over low heat.
- When butter has melted, add chopped garlic and hot pepper flakes.
- Increase heat to medium.
- As soon as garlic has softened, add the shrimp.
- Cook shrimp for only 4 minutes, turning them over midway through cooking.
- Add wine and lemon zest.
- Allow to simmer for a couple minutes.
- Add sliced tomatoes, a little salt and a sprinkle of garlic powder.
- Stir, shut off heat, cover and set aside.

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DIRECTIONS (CONT.)

- Water should be boiling by now.
- Add salt to boiling water and cook pasta according to package directions.
- Angel hair cooks quickly so keep your eyes on the pot.
- Drain pasta reserving 1/2 cup of pasta water.
- Place sauté pan back on medium heat.
- Quickly add pasta and half of the pasta water.
- Sprinkle with black pepper and stir well.
- If pasta is dry, add the remaining pasta water; if not, throw it out.
- Serve with a drizzle of lemon infused olive oil and fresh parsley.

Shrimp Scampi continued...

NONNA'S TIPS

- Do not overcook shrimp or they will become gummy. When they turn pink on one side, turn them over until the other side turns pink. Keep in mind that the smaller the shrimp, the quicker they'll cook. I used Jumbo for this recipe because they cook a little longer in the wine.
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- Lemon zest and a few cherry tomatoes add freshness to this dish even if it's not summer. Finishing the dish with lemon infused olive oil and fresh parsley, although optional, brings this recipe to the next level of deliciousness.
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- You can use any long pasta with this recipe. Angel hair cooks quickly making this dish ready to eat in less than 30 minutes.