

Gabrielle's Spicy Shrimp Scampi



Ingredients:

- 1 pound large shrimp, peeled and deveined
- 8 ounces linguine or spaghetti (or your preferred pasta)
- 4 cloves garlic, minced
- 1/4 cup unsalted butter
- 2 tablespoons olive oil
- 1/2 teaspoon red pepper flakes (adjust to your spice preference)
- Juice of 1 lemon
- Zest of 1 lemon
- 1/4 cup dry white wine (optional)
- Salt and black pepper to taste
- Fresh parsley, chopped, for garnish
- Grated Parmesan cheese (optional, for serving)

Instructions:

Cook the Pasta:

- Cook the linguine or spaghetti in a large pot of salted boiling water according to the package instructions until al dente. Drain and set aside.

Prepare the Shrimp:

- Pat the shrimp dry with paper towels.
- Season the shrimp with salt and black pepper to taste.

Cook the Shrimp:

- In a large skillet or pan, heat the olive oil over medium-high heat.
- Add the shrimp to the hot skillet in a single layer. Cook for about 1-2 minutes on each side until they turn pink and opaque. Remove the shrimp from the skillet and set them aside.

Make the Spicy Scampi Sauce:

- In the same skillet, add the minced garlic and red pepper flakes. Sauté for about 1 minute until fragrant.

Deglaze the Pan:

- If using white wine, pour it into the skillet and let it simmer for a minute or two to reduce slightly, scraping any browned bits from the bottom of the pan.

Add Butter and Lemon:

- Add the butter, lemon juice, and lemon zest to the skillet. Stir until the butter has melted and the sauce has come together. Season with additional salt and black pepper if needed.

Combine Shrimp and Pasta:

- Return the cooked shrimp to the skillet and toss them in the sauce.

Finish and Garnish:

- Add the cooked pasta to the skillet with the shrimp and sauce. Toss everything together to combine.
- Garnish with chopped fresh parsley.

Serve:

- Divide the spicy shrimp scampi among plates.
- Optionally, sprinkle grated Parmesan cheese over the top.
- Serve immediately with crusty bread or garlic bread for soaking up the delicious sauce.

Enjoy Gabrielle's Spicy Shrimp Scampi as a delectable and satisfying meal with a delightful kick of spice!