



Easy Shrimp Scampi (Garlic Butter Shrimp)

NIBBLEDISH CONTRIBUTOR

Ingredients

Method

- One standard sized bag of Shrimp
- Half of Garlic bulb (approx 5-6 cloves)
- 4 tbsp of butter
- 1 tsp of lemon juice
- Few sprigs of freshly chopped Parsley
- Dash of Olive Oil and S+P

**Optional-* Dry White Wine(Pinot Grigio)

Instructions

Method

- First rinse and peel your shrimp.
 - Chop the Garlic Cloves and Parsley
 - Start to fry shrimp in dash of olive oil, add Salt and Pepper and lemon juice. Pour 2 ounces of wine if desired, simmer for two minutes
 - Add the garlic, butter and Parsley, let fry for 2-3 minutes (or until shrimp are pink and garlic is cooked)
 - Remove from heat and serve!
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- Serves well on Rice, Fettuccini or just eaten with a baguette!