

Shrimp Scampi

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Ingredients

8 cloves garlic – minced
1 tsp. minced fresh parsley OR 1/2 tsp. dried parsley flakes
1/2 cup dry white wine
1/2 cup real butter
1 tsp. salt
1 lb. raw shrimp – peeled, deveined
paprika OR cayenne pepper – to top

Directions

In a small saucepan over medium-high heat, simmer garlic and parsley in wine until reduced by half; add butter and salt to pan and stir until melted; remove from heat.

Place shrimp in a shallow oven-proof dish with tails pointing upward; pour butter mixture over shrimp; sprinkle shrimp with paprika/cayenne.

Bake shrimp in a 350 degree oven for 6 – 7 minutes, or until the shrimp have turned pink. Do not overcook.