

Shrimp Scampi w/ Portabella Mushroom

4 Servings

Amount	Size	Description
		<i>Marinade</i>
8 – 12	Large	Shrimp – Double deveined and butterflied
3	Cloves	Garlic – Sliced Thin
1	Tbl	Pepper Flakes
		Salt and Pepper Dashes
		<i>Scampi</i>
5	Oz	Angel Hair Pasta
3	Cloves	Garlic – finely grated
1	Large	Shallot – Minced
1 ½	Tsp	Pepper Flakes
1	Whole	Lemon – Juiced and Zested
3 ½	Oz	White Wine
2	Tbl	Capers
2 – 3	Oz	Cherry tomatoes - halved
2	Oz	Unsalted Butter
3.5	Oz	Seafood Stock (If unavailable use vegetable stock)
1	Sprig	Basil

Marinade

1. Mix the shrimp, garlic, pepper flakes, salt and pepper with enough olive oil to cover shrimp when container is shaken. After shaking mixture, place in refrigerator for 24 hours, shaking every 1 ½ to 2 hours.

Scampi

2. Heat skillet with canola oil to medium heat.
3. Add shallots and garlic. Sweat until shallots start to turn translucent, about a minute or 2.
4. Add white wine and reduce until almost gone.
5. Add stock, chili flakes, capers, cherry tomatoes, lemon juice and zest.
6. When the sauce is simmering, add the shrimp.
7. Cook the shrimp about 1 – 2 minutes each side until completely milky white.
8. Add butter and melt.
9. Add pasta and toss to coat evenly.
10. Tear basil and add to the pasta. Toss to distribute even.



11. During plating, top with parmesan cheese.

