

SHRIMP SCAMPI

By Kimberli Washington, Public Information Office



Ingredients:

- 1lb. medium shrimp, clean and deveined
- 8oz package Linguini
- 3 cloves garlic, minced
- 1 lemon zest
- 2 tablespoons parsley, fresh leaves
- ½ teaspoon red pepper flakes
- Salt and pepper, to taste
- ¼ cup fresh squeezed lemon juice
- 2 tablespoon butter
- ¼ cup grated parmesan cheese
- ¼ cup chicken stock

Directions:

- Cook Linguini according to package instructions. Set aside.
- Melt Butter in a large skillet over medium high heat. Add shrimp, garlic and red pepper flakes. Cook about 2-3 minutes, until shrimp turns pink.
- Stir in chicken stock and lemon juice. Season with salt and pepper to taste.
- Bring to a simmer and remove from heat. Stir in cooked pasta, lemon zest and parsley.
- Serve immediately and garnish with parmesan cheese.
- Enjoy!!!

Disclaimer: It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.