



Shrimp Scampi



SHOPPING LIST

- 2 oz. olive oil
- 5 cloves of minced garlic
- 5 oz. diced tomatoes
- 5 oz. sliced button mushrooms
- 2 oz. white wine
- 8 U-15 shrimp deveined
- 4 oz. cubed cold butter
- 8 oz. of cooked pasta
- 4 oz. fresh chiffonade basil

INSTRUCTIONS

- Heat oil in saute pan over medium-high heat.
- Add garlic, tomatoes and mushrooms and sweat until its aromatic.
- Deglaze pan with white wine.
- Add shrimp, butter, and pasta.
- Finish with basil.