



Shrimp Scampi



Prep
15 m

Cook
10 m

Ready In
25 m

allrecipes!

Recipe By: RNCOGGINS

"A simple but elegant shrimp dish. Combine it with garlic bread and a salad for a delicious dinner."

Ingredients

| | |
|--------------------------------------|------------------------------------|
| 1 (8 ounce) package angel hair pasta | 1 cup dry white wine |
| 1/2 cup butter | 1/4 teaspoon ground black pepper |
| 4 cloves minced garlic | 3/4 cup grated Parmesan cheese |
| 1 pound shrimp, peeled and deveined | 1 tablespoon chopped fresh parsley |

Directions

- 1 Bring a large pot of salted water to a boil. Stir in pasta and return pot to boil. Cook until al dente. Drain well.
- 2 Melt butter in a large saucepan over medium heat. Stir in garlic and shrimp. Cook, stirring constantly, for 3 to 5 minutes.
- 3 Stir in wine and pepper. Bring to a boil and cook for 30 seconds while stirring constantly.
- 4 Mix shrimp with drained pasta in a serving bowl. Sprinkle with cheese and parsley. Serve immediately.