



Shrimp Scamp with Pasta

Recipe from Executive Chef Terry Dox

1 pound pasta (spaghetti, linguini, or fettuccini)
4 tablespoons butter
4 tablespoons olive oil
1 large shallot, finely diced
5 cloves garlic, sliced
Pinch of red pepper flakes
1 pound peeled and deveined shrimp, tails removed

Salt & pepper to taste
½ cup dry white wine
1 lemon, juiced
¼ cup fresh parsley, chopped
Fresh parmesan cheese, grated

Boil pasta in boiling salted water until al dente. Drain pasta and save 1 cup of water. In large skillet, melt 2 tablespoons butter in 2 tablespoons olive oil over medium heat. Sauté the shallots, garlic, and red pepper flakes until shallots are translucent, about 3-4 minutes. Season the shrimp with salt and pepper, add them to pan, and cook until they turn pink, about 2-3 minutes (do not overcook). Remove shrimp from pan, set aside, and keep warm. Add white wine and lemon juice to pan and bring to boil. Add remaining 2 tablespoons of butter. When butter has melted, return shrimp to pan along with parsley, cooked pasta, and pasta water. Stir well and season with salt and pepper. Drizzle with remaining 2 tablespoons olive oil and serve with fresh parmesan cheese. Serves 4-6.

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