

# Shrimp & Vegetable Scampi

## Ingredients

1 1/2 lbs Gold Label Shrimp, peeled	4 Garlic Cloves, minced
6 oz Angel Hair Pasta, uncooked	1/4 cup Butter, cubed
1 small Zucchini, quartered & sliced	2 tsp Dried Oregano
1 medium Onion, chopped	1 tsp Dried Basil
1 medium Green Pepper, chopped	2 tbsp grated Parmesan Cheese
1 small Sweet Red Pepper, chopped	

## Directions

Cook pasta according to directions. Meanwhile, in a large, non-stick skillet, sauté the zucchini, onion, peppers, and garlic until tender. Add the shrimp and cook for 4 minutes or until the shrimp turn pink.

Stir in the butter, oregano and basil. Drain pasta. Combine pasta with vegetables & shrimp. Toss to coat. Sprinkle with parmesan cheese.

Enjoy!

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