

Shrimp Scampi 2

Ingredients

2 lbs GOLD LABEL Shrimp
1/3 cup Butter, unsalted
4 1/2 tbsp Garlic, minced
6 Green Onions, thinly sliced
1/4 dry White Wine
2 tbsp Lemon Juice
2 tbsp Parsley, chopped
Salt & Pepper

Directions

Thaw shrimp under running water & peel shells. Heat butter in large skilled over medium heat. Add garlic & cook for 2 minutes.

Add shrimp, onions, wine & lemon juice. Cook until shrimp are pink, about 1-2 minutes per side. Do not overcook.

Add parsley, salt, & pepper before serving. Great with a nice, French bread!

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