

Shrimp Scampi

Ingredients

2 lb. jumbo shrimp
1/4 lb. butter
1/4 cup olive oil
3 cloves garlic, minced
2 tbs. minced fresh parsley
1/2 tsp. dried basil
1/2 tsp. dried oregano
1/2 tsp. salt
1 tbs. lemon juice

Directions

Peel and de-vein shrimp, leaving tails attached. Butterfly shrimp and arrange in shallow pan with tails pointing upward.

Mix butter, oil, seasonings and lemon juice, pour over shrimp. Bake 5 minutes at 450°, then broil another 5 minutes. Spoon a little of the pan juices over each serving.

Serves 6.

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