



EASY SCAMPI

1 lb. Grill-Cut Scampi, peeled and deveined
4 Tablespoons Unsalted Butter
4 Tablespoons Two Brothers Olive Oil
2 Shallots, Finely Diced
2 Cloves Garlic, Minced
Kosher Salt and Freshly Ground Black Pepper
1/2 cup Dry White Wine
Juice of 1 Lemon
1/4 cup Finely Chopped Parsley Leaves

In a large skillet, melt 2 tablespoons butter in 2 tablespoons olive oil over medium-high heat.

Sauté the shallots and garlic until the shallots are translucent; about 3 to 4 minutes.

Season the shrimp with salt and pepper; add them to the pan and cook until they have turned pink, about 2 to 3 minutes.

Remove the shrimp from the pan; set aside and keep warm.

Add wine and lemon juice and bring to a boil. Add 2 tablespoons butter and 2 tablespoons olive oil. When the butter has melted, return the shrimp to the pan along with the parsley.

Stir well and season with salt and pepper. Drizzle over a bit more olive oil and serve immediately.