

## Classic Shrimp Scampi



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This staple of Italian/American restaurants holds a special place in childhood memories. With just a few basic ingredients, the humble shrimp can be transformed into a versatile course that can be the start or the main star for any meal. After trying many recipes, we've created a version that uses more olive oil than butter - but still rich in flavor.

### PREPARATION

Bring a pot of salted water to a boil.

In a large skillet, heat Olive Queen Extra Virgin olive oil in a over medium high heat until hot but not smoking, then sauté shrimp, turning over once, until just cooked through and remove from skillet and set aside. Add shallots, garlic, pepper flakes, salt pepper and white wine to skillet and cook over high heat, stirring occasionally, 1 minute. Add butter and stir until melted, add back the shrimp. Remove skillet from heat.

Cook pasta in boiling water until tender. Drain pasta and toss well with shrimp mixture. Top with parsley and drizzle with a little extra olive oil to serve.

### INGREDIENTS

1/4 cup Olive Queen Italian Blend Extra Virgin olive oil  
1 lb peeled and deveined large shrimp (raw; 20 to 25 per lb)  
4 large garlic cloves minced or pressed  
2 Shallots diced fine  
1/2 teaspoon dried hot red-pepper flakes (more if you like it hot)  
1/2 cup good dry white wine  
1 teaspoon salt  
1/2 teaspoon black pepper  
5 tablespoons unsalted butter  
3/4 lb of pasta (any type will do)  
1/2 cup chopped fresh flat-leaf parsley



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