



## *Red Lobster Shrimp Scampi*



### **Ingredients:**

- 1 pound medium shrimp, peeled and deveined
- 1 TBLs olive oil
- 4 cloves garlic, minced
- 1 ½ cups white wine
- 2 TBLs freshly squeezed lemon juice
- ¼ tsp dried basil
- ¼ tsp dried oregano
- ¼ tsp dried thyme
- ½ cup unsalted butter, at room temperature
- 2 TBLs chopped fresh parsley leaves
- ¼ tsp of Old Bay Seasoning
- ¼ cup freshly grated Parmesan

### **Method:**

1. Heat olive oil in a large skillet over medium high heat. Add shrimp and cook, stirring occasionally, until pink, about 2-3 minutes; set aside.
2. Add garlic to the skillet, and cook, stirring frequently, until fragrant, about 1 minute.
3. Stir in white wine and lemon juice. Bring to a boil; reduce heat and simmer until reduced by half, about 4-5 minutes.
4. Stir in basil, oregano, rosemary, thyme, and Old Bay Seasoning.
5. Stir in butter, 2 TBLs at a time, until melted and smooth.
6. Stir in shrimp and parsley; season with salt and pepper, to taste.
7. Serve immediately, garnished with Parmesan, if desired.