

Easy Scampi

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Makes 4 Servings!

1 1/2 Sticks unsalted butter
1/4 c chopped onion
3 to 4 garlic cloves crushed
4 parsley sprigs chopped

1 pound of uncooked medium shrimp deveined

1/4 c dry white wine

2T fresh lemon juice

- Melt butter in skillet over low heat
- Add onion, garlic, parsley sauté
- Add shrimp & stir just until pink

- Remove shrimp & place in ovenproof dish
- Cover & keep warm
- Add wine & lemon juice to skillet & simmer 2-3 minutes
- Season to taste with salt & pepper

Pour over shrimp & serve!