

SPAGHETTI SHRIMP SCAMPI

F EASY

Last Modified: 06/12/2014

PREP: 5 Min
COOK: 10 Min
STOVETOP

PASTA

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1 ~ 2	Pounds	Large Shrimp (31 / 35 Count)	Raw
8	Oz	Dried Angel Hair Pasta	Cooked
1/2	Cup	Parmesan Cheese	Grated
1/2	Medium	Sweet Onion (Vidalia, White, etc.)	Fine Dice
3	Tbsp	Unsalted Butter	
6	Cloves	Garlic	Minced
2	Tbsp	Extra Virgin Olive Oil (EVOO)	
2	Medium	Lemons	Halved
1/2	Cup	Dry White Wine (Chablis)	
3	Tbsp	Fresh Italian Parsley Leaves	Minced
2 ~ 4	Dashes	Sriracha Hot Chili Sauce (Huy Fong)	To Taste
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION

FACTOID	This is about as quick and tasty a meal that you will ever make. I tend to use a bunch of extra Garlic (Helps to keep those ever-pesky Vampires at bay).
CAUTION	This dish does NOT re-heat well, the Shrimp will end up becoming very rubbery.
TOOLS	1) Large Stock Pot, Strainer & Lid 2) Large Stainless Steel Skillet 3) Micro Plane
PREP	DISH 1) Mince the Garlic Cloves and set them aside. 2) Grate the Parmesan and set it aside. 3) Finely dice the Onion and set it aside. 4) Mince the Parsley Leaves and set them aside.
PREP	Peel, de-vein and rinse the Shrimp and set them aside in ice water. Optionally, leave the tail shells on.
1	Boil Salted water according to the package directions for the Pasta and have it standing
2	In a large skillet over medium high heat, add in the Olive Oil and Butter and stir to mix. Add in the Onions and cook them until translucent, 2 to 3 minutes. Add in the Garlic and cook it until you can smell it, 1 to 2 minutes. Remove the skillet from the heat.
3	Put the Angel Hair Pasta into the boiling water and cook until it just al dente, reserving a Cup or so of the cooking water.
4	Place the skillet over medium heat, add in the Shrimp and cook them while stirring until they just begin to curl, about 2 minutes. Squeeze in the Lemon Juice from the Lemon Halves. Stir in the Wine, Hot Sauce and Salt and Pepper to taste.
5	Remove the Pasta from the water and drain it. Remove the skillet from the heat and toss in the pasta. Add in a splash of the hot Pasta Water If the Sauce needs to be thinned. Adjust the seasoning with Salt and Pepper if necessary.
SERVE	Toss in the Parmesan Cheese and Parsley and serve immediately.