

Shrimp Scampi

- 10 Servings

Cookware

- **LARGE POT**
- **LARGE SKILLET**

Ingredients

- 3 3/4 LB - **BABY SHRIMP**
- 2 LB - **ANGEL HAIR PASTA**
- 1/2 CUP - **OLIVE OIL**
- 1 CUP - **BUTTER**
- 2 1/2 QTY - **WHITE ONION**
- 15 CLOVE - **MINCED GARLIC**
- 1/2 CUP - **SWEET CHILI SAUCE**
- **LEMON JUICE**
- **SALT**
- **PEPPER**
- **WATER**

Instructions

1. **(A)** Boil **WATER** in **LARGE POT**. **(B)** Dice **WHITE ONION**.
2. Add **ANGEL HAIR PASTA** to **LARGE POT** and set timer for 10 to 11 minutes.
3. Cook **OLIVE OIL** and **BUTTER** in **LARGE SKILLET** over medium heat.
4. Add **WHITE ONION** and **MINCED GARLIC** to **LARGE SKILLET** and cook for 2 to 3 minutes.
5. Add **BABY SHRIMP** to **LARGE SKILLET** and cook for 2 to 3 minutes.
6. Add **LEMON JUICE**, **SALT**, **PEPPER**, and **SWEET CHILI SAUCE** to **LARGE SKILLET**.
7. Reduce **LARGE SKILLET** to low heat.
8. Strain **ANGEL HAIR PASTA**.
9. Add to **LARGE SKILLET** and toss.