## Shrimp Scampi

1. **Origin**: Italian
2. **Source**: <https://cooking.nytimes.com/recipes/9101-classic-shrimp-scampi>
3. **Category**: Main Dish
4. 
5. shrimp scampi.jpg
6. Shrimp scampi is a classic Italian-American delight, where succulent shrimp meet a medley of garlic, butter, and white wine. Sautéed to pink perfection, the shrimp mingle with a fragrant blend of garlic and red pepper flakes. A drizzle of white wine and a squeeze of lemon create a luxurious sauce, embracing the dish's linguine base. With a sprinkle of parsley, it's a harmonious, flavorful masterpiece that exemplifies both simplicity and taste.
7. **Recipe Ingredients**
   1. 2 tablespoons butter
   2. 2 tablespoons extra-virgin olive oil
   3. 4 garlic cloves, minced
   4. ½ cup dry white wine or broth
   5. ¾ teaspoon kosher salt, or to taste
   6. ⅛ teaspoon crushed red pepper flakes, or to taste
   7. Freshly ground black pepper
   8. 1¾ pounds large or extra-large shrimp, shelled
   9. ⅓ cup chopped parsley
   10. Freshly squeezed juice of half a lemon
   11. Cooked pasta or crusty bread
8. **Recipe Steps**
   1. In a large skillet, melt butter with olive oil. Add garlic and sauté until fragrant, about 1 minute. Add wine or broth, salt, red pepper flakes and plenty of black pepper and bring to a simmer. Let the wine reduce by half, about 2 minutes.
   2. Add shrimp and sauté until they just turn pink, 2 to 4 minutes depending upon their size. Stir in the parsley and lemon juice and serve over pasta or accompanied by crusty bread.
9. **Additional Food images**

For the next three pictures you can just put the names of the files, you don't have to include the files in this drive, but you do need to add them to the proper Google Drive.

1. pasta cooking.jpg
2. Pasta being lifted by a fork in a pot of boiling water. It is almost finished cooking.
3. shrimp scampi cooking.jpg
4. Shrimp cooking in a sauce of butter and wine. It is being stirred with a spoon.
5. shrimp cooking.jpg
6. Shrimp is cooking until it is pink. Shrimp is almost finished cooking.
7. Anna Torell