

Famous Red Lobster Shrimp Scampi

There's a million ways to cook shrimp, I tried many and I can tell you that this recipe over here is one of the best I've tasted! I made this for dinner last night, my husband and I really enjoyed it! Check it out, I hope you like it.

You'll Need:

- 1 lb peeled and deveined medium shrimp.
- 1 tbsp of pure olive oil.
- 2 tbsps of finely chopped garlic.
- 1 $\frac{1}{2}$ cups of white wine.
- $\frac{1}{2}$ fresh lemon, (only the juice).
- 1 tsp of Italian seasoning.
- $\frac{1}{2}$ cup of softened butter.
- 1 tbsp of parsley.
- $\frac{1}{2}$ cup of grated parmesan cheese.

How to:

Add olive oil to a heated cast iron skillet then sauté the shrimp until tender and no longer translucent, remove the shrimp from the skillet and reduce the heat.

Sauté the garlic for 2 to 3 minutes and make sure you won't brown it.

Add in the white wine and lemon juice and cook until it's reduced to half then add the Italian seasoning. Reduce the heat and add in the butter and the shrimp. Mix in the parsley and season with salt and pepper.

Top with grated parmesan cheese.

Enjoy!

Easy, peasy and cheesy! The best part about cooking shrimp is that it never takes time! I made this in a few minutes and it was perfect! The seasonings go so well with the shrimp! You

should try it yourself!