

# Famous Red Lobster Shrimp Scampi

## Ingredients

1 lb medium shrimp, peeled and deveined  
1 tablespoon pure olive oil  
2 tablespoons garlic, finely chopped...  
1 1/2 cups white wine, I use chardonnay  
1/2 fresh lemon, Juice only  
1 teaspoon Italian seasoning  
1/2 cup softened butter  
1 tablespoon parsley  
1/2 cup grated Parmesan cheese

## Directions

- 1 Heat cast iron skillet and add olive oil.
- 2 Add shrimp and cook until tender and no longer translucent, reduce heat. Remove Shrimp and set aside.
- 3 Add garlic and cook 2-3 minutes. Do not allow garlic to brown – it will make it bitter.
- 4 Add white wine, and lemon juice.
- 5 Cook until wine is reduced by half. After it is reduced, add Italian seasoning.
- 6 Reduce heat to low, and add butter. If pan is too hot, the butter will separate.
- 7 Add shrimp back into sauce, add parsley, and season to taste with salt and pepper.
- 8 Sprinkle with grated Parmesan Cheese