



Creamy Shrimp Scampi with HalfandHalf

Jacob · 30/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

2

Description

Dinner doesnt have to take foreverprove it with this fast and delicious shrimp scampi recipe

Ingredients

- - ½ (16 ounce) package linguine pasta - 4 tablespoons butter - 2 cloves garlic
- minced - 1 pound jumbo shrimp
- peeled and deveined - 2 tablespoons Pinot Grigio wine - 2 teaspoons lemon juice
- or to taste - ½ cup half-and-half - ¼ cup finely shredded Parmesan cheese - 2 tablespoons chopped fresh parsley
- or to taste

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook linguine at a boil until tender yet firm to the bite
2. about 8 minutes. While pasta cooks
3. melt 2 tablespoons butter in a skillet over medium heat. Add garlic and cook until fragrant and lightly browned
4. about 1 minute. Add shrimp and cook until tails start curling in
5. about 2 minutes per side. Add remaining butter
6. Pinot Grigio
7. lemon juice
8. half-and-half
9. and Parmesan cheese. Stir to incorporate. Drain linguine and divide noodles between 2 bowls. Serve shrimp mixture on top and garnish with parsley.