



Ultimate Shrimp Scampi

Jacob · 30/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

4

Description

This delicious ultimate shrimp scampi recipe will melt in your mouth. The addition of avocado and Asiago cheese takes it to the next level.

Ingredients

- 1 (16 ounce) package angel hair pasta - ½ cup butter - ½ cup minced onion - ¼ cup lemon juice - 4 cloves garlic
- minced - 1 tablespoon chopped fresh parsley - 1 teaspoon dry white wine - 1 teaspoon salt - ½ teaspoon black pepper - 1 dash Worcestershire sauce - 1 pound peeled and deveined medium shrimp - ½ cup Asiago cheese
- diced - 1 large avocado - peeled
- pitted and diced

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water until tender yet firm to the bite
2. 2 to 3 minutes; drain. Melt butter in a large skillet over medium heat. Add onion
3. lemon juice
4. garlic
5. parsley
6. white wine
7. salt
8. pepper
9. and Worcestershire sauce; cook and stir until mixture bubbles. Increase heat to medium-high and stir in shrimp. Cook and stir until shrimp turn pink and opaque
10. about 5 minutes. Serve shrimp scampi over pasta. Sprinkle with Asiago cheese and avocado to serve.