



Garlic Shrimp Scampi with Mushrooms

Jacob · 30/09/2024



Prep Time

59 mins

Difficult

Medium

Servings

6

Description

This dish is easy to make and quick The more garlic the better I make this recipe at least once a week Serve with garlic bread and a salad for a complete meal

Ingredients

- - 1 (16 ounce) package angel hair pasta - ½ cup butter - 3 white mushrooms
- sliced - ¼ cup finely chopped onion - ¼ cup chopped scallions - 2 cloves garlic
- minced - ½ cup dry white wine - ½ cup chicken broth - ½ (10 ounce) can stewed tomatoes - 2 tablespoons chopped fresh parsley - 1 pound large shrimp
- peeled and deveined - 2 ounces all-purpose flour - ½ lemon (Optional) - 1 pinch salt and ground black pepper to taste

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook angel hair pasta in the boiling water
2. stirring occasionally
3. until tender yet firm to the bite
4. 4 to 5 minutes. Drain. Melt butter in a skillet over medium-high heat. Saute mushrooms
5. onion
6. scallions
7. and garlic until onions are translucent
8. about 5 minutes. Add wine
9. broth
10. tomatoes
11. and parsley. Bring sauce to a boil. Stir and reduce heat to low. Simmer
12. covered
13. for 10 minutes. Place shrimp and flour in a resealable plastic bag; shake and mix until shrimp is well coated. Stir shrimp into the scampi. Cook until shrimp are opaque
14. about 5 minutes. Pour sauce and shrimp over the pasta; squeeze lemon juice on top. Season with salt and pepper.