

Scampi Fra Diavolo



INGREDIENTS

Butter
Panko (Japanese Breadcrumbs)
Fresh Italian Parsley (Chopped)
Uncooked Large Shrimp (peeled, deveined, tails left intact)
Extra Virgin Olive Oil
Thinly Sliced Red Onion
Chopped Tomatoes
Garlic Cloves (minced)
Dried Crushed Red Pepper
Dry White Wine (Preferably Sauvignon Blanc)
Lemon Wedges

AMOUNT

3 TBSP (divided)
1/3 cup
1/2 cup
1 1/4lb
2 TBSP
1 1/2 cup
3/4 cup
5 cloves
1/2 TSP
2/3 cup

METHOD

1. Melt 1 tablespoon butter in large nonstick skillet over medium-high heat. Add panko and stir until golden and crisp, about 2 minutes. Transfer to small bowl and mix in 2 tablespoons parsley. Wipe out skillet.
2. Season shrimp with salt and pepper. Melt remaining 2 tablespoons butter with olive oil in same skillet over high heat. Add red onion and sauté until translucent. Stir in garlic and crushed red pepper and sauté 1 minute.
3. Add shrimp and sauté until just done, about 1 minute per side. Add white wine and simmer until liquid is slightly thickened and reduced, this should take a few minutes. Stir in remaining 6 tablespoons parsley.
4. Transfer to shallow bowl. Sprinkle sautéed Panko crumbs over shrimp and serve with lemon wedges!

After Work with Chef Nicole™