



CAJUN SHRIMP SCAMPI

Ingredients

Directions

- 1 lb shrimp
- 4 garlic cloves, chopped
- 4 Tbsp butter
- 2 Tbsp olive oil
- 1/4 cup white wine
- 1 Tbsp Cajun seasoning
- 1/4 cup heavy cream
- 1 lemon, juiced
- 1/2 cup chopped parsley
- Salt to taste
- Fresh ground pepper to taste
- Parmesan cheese for garnishing

Heat olive oil and 3 Tbsp butter in a saucepan over medium heat. Add garlic, sauté 30-60 seconds. Add white wine, reduce 2-3 minutes. Stir in shrimp and Cajun seasoning. Cook 3-5 minutes, depending on size of shrimp. The shrimp should be almost fully cooked. Add remaining butter, lemon juice and cream. Stir and cook for an additional minute. Add salt and pepper to taste, as well as parsley. Serve hot over pasta.

Note: Serves 4