

## Shrimp Scampi Pasta

Serves 2

- 166 g shrimp, peeled and deveined
- 150 g pasta (linguine or spaghetti)
- 2 T olive oil
- 28 g butter
- 3 cloves garlic, minced
- 60 of white wine
- Juice half a lemon
- Salt and pepper, to taste
- Chopped parsley (optional)



1. Cook the **pasta** until al dente. Drain and set aside.
2. Heat the **olive oil** and **butter** in a large skillet over medium-high heat. Once the butter has melted, add the **garlic** and cook for about 1 minute until fragrant.
3. Add the **shrimp** to the skillet and cook for about 2-3 minutes on each side until pink and cooked through. Remove the shrimp from the skillet and set aside.
4. Add the **white wine** to the skillet and let it simmer for about 2-3 minutes until slightly reduced.
5. Add the **lemon juice** to the skillet and season with **salt** and **pepper** to taste.
6. Add the cooked pasta to the skillet and toss to coat with the sauce.
7. Add the cooked shrimp back to the skillet and toss gently to combine.
8. Serve hot, garnished with chopped parsley if desired.