



ROSÉ SHRIMP SCAMPI

With
DAOU and @Broccyourbody

INGREDIENTS:

1-1 1/2 lb wild caught shrimp, *peeled and tails removed*
4 tbsp butter
2 tbsp olive oil
1/4 cup grated Parmesan cheese, + more to top
5 cloves garlic, minced
1/4 cup fresh parsley, chopped
1 lemon, juiced (*I used two to make it extra lemony!*)
Splash of @daouvineyards Reserve Rosè
1/2 tsp Kosher salt
1/2 tsp pepper
Pinch of red chili flakes
Pasta or bread to serve (*I love it over rice too!*)

INSTRUCTIONS:

Heat a large skillet over medium heat. Add the butter, olive oil and garlic.

Once it simmers, add in your shrimp in one even layer. Season with salt, pepper and chili flakes.

After about 2 minutes when the shrimp start to turn pink, flip and add the parsley, lemon and rosè.

Let it simmer until reduced and shrimp are fully cooked, about 2-3 minutes. Top with parmesan and add in your pasta if you're serving the scampi with it.

Top with more parsley and Parmesan to serve