

Shrimp Scampi

- 24 - 16/20 Shrimp (peeled and de-veined)
- 6 Roma Tomatoes (peeled, seeded, diced)
- 2 Tablespoon Sicilian Lemon Balsamic
- 1/4 cup Butter Flavored Olive Oil
- 3 Shallots (minced)
- 3 cloves Garlic (minced)
- Salt and Pepper
- 2 tablespoons Parsley (minced)
- 2 Tablespoons Basil (minced)
- Fettuccini or Linguine Pasta

First measure out all of the ingredients and complete the knife prep (except the basil, do that right before it goes in). In a sauté pan place two tablespoons of olive and put it onto a medium-high flame. Add the shallots and garlic; sauté to opaque in color then add the shrimp. Cook a minute on the first side, turn over and cook a minute on the either side. Deglaze with the lemon balsamic vinegar and reduce, meanwhile cook the pasta in boiling water. To the shrimp add the tomatoes, parsley, freshly chopped basil and butter. Add the pasta and toss together. Pull off the fire, place on to a plate and pour a little olive oil sauce over the top. Serves 4