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# Garlic Shrimp Scampi

## Description

This garlic shrimp scampi comes together in no time—just what you need when the days feel busy but you still want a meal that's full of flavor and heart.

Total time: 35 min   Yield: 2 servings

## Ingredients

oil  
1 lb shrimp  
salt & pepper (to taste)  
2 Tbsp garlic (sliced)  
2 Tbsp onion (chopped)  
1/2 lb cherry tomatoes  
1/4 cup white wine  
2 Tbsp butter  
2 Tbsp basil (chopped)  
chili flakes (to taste)  
1 lemon (juiced)  
garlic bread or pasta noodles

Prep Time: 20 min   Cooking Time: 15 min   Total Time: 35 min

## Instructions

Heat oil in a large pot over medium-high heat. Add shrimp and cook for about 2 minutes. Season with salt and pepper. Add garlic and onions; cook for 2 minutes.

Add cherry tomatoes; cook for 2 minutes. Add white wine to deglaze the pot.

Stir in butter, basil, chili flakes and lemon juice. Adjust seasonings. Serve over your favorite pasta noodles or with garlic bread.

## Recipe brought to you by:

Chef Maka Kwon