

# Shrimp Scampi



FOODSERVICE

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SERVING SIZE: 4

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## Ingredients

- 2 cups Shrimp, Peeled and Deviened
- 1/2 teaspoon Salt
- 1/4 teaspoon Black Pepper Flakes
- 3 tablespoons Olive Oil
- 1/2 teaspoon Red Pepper Flakes
- 1/2 cup Unsalted Butter
- 3 tablespoons Fresh Garlic, Minced
- 1/4 cup Dry White Wine
- 2 1/2 cups **Furmano's Petite Diced Tomatoes**, Drained
- 1 tablespoon Fresh Lemon Juice
- 1/2 teaspoon Salt
- 1/4 teaspoon Black Pepper Flakes

## In This Recipe



Petite Diced Tomatoes In Juice

## Preparation

1. Pat Shrimp dry with paper towels and season with Salt and Pepper.
2. In a large skillet over medium high heat add Oil. Once Oil starts to shimmer add Red Pepper Flakes, cook for ten seconds. Add Butter and Garlic and cook until fragrant, about thirty seconds.
3. Add in Shrimp and cook on each side for one minute. Add Wine and Tomatoes. Cook until Tomatoes are warm and Shrimp is cooked throughout.
4. Remove from heat and Lemon Juice, Salt and Pepper. Serve hot.

