

Red Lobster Shrimp Scampi with Pasta

Ingredients:

- 1 lb shrimp, peeled and deveined
- 1 Tbsp olive oil
- 6-8 cloves garlic minced
- 1 ½ cup chicken broth
- ½ lemon juice only (or use 1/2 cup of lemon juice)
- 1 tsp Italian seasoning
- ½ cup butter (1 stick)
- 1 Tbsp parsley
- ½ cup Parmesan cheese
- 1 lb pasta

Directions:

1. Add olive oil to your skillet or sauté pan.
2. Once the olive oil is warm, add the shrimp and cook until tender (about 10 - 15 min). Reduce heat and remove the shrimp (I just put mine in a bowl).
3. In the same skillet add garlic, chicken broth and lemon, cooking on medium heat. Meanwhile, start cooking the pasta in a separate pot.
4. Cook until broth is reduced by half. (around 10 - 15 minutes - *but I am horrible at this part*).
5. Add Italian seasoning.
6. Reduce heat to low and add butter.
7. Add shrimp to the sauce then top with parsley and Parmesan cheese.
8. Drain the pasta and top with the sauce. Yummy!
9. Enjoy :)

