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Famous Red Lobster Shrimp Scampi

## Introduction

Red Lobster's Shrimp Scampi is a beloved dish that captures the essence of coastal dining with its rich flavors and delectable shrimp. This recipe brings the restaurant experience into your home, allowing you to enjoy restaurant-quality shrimp scampi without the hefty bill. With garlic, butter, and perfectly cooked shrimp, this dish is sure to impress anyone at your table.

## Detailed Ingredients with measures

Shrimp - 1 pound, peeled and deveined

Butter - 4 tablespoons

Olive oil - 2 tablespoons

Garlic - 4 cloves, minced

Red pepper flakes - 1/4 teaspoon

Lemon juice - 2 tablespoons

White wine - 1/2 cup

Parsley - 2 tablespoons, chopped

Salt - to taste

Pepper - to taste

Pasta - 8 ounces, cooked (optional)

## Prep Time

Prep time for this dish is approximately 10 minutes, allowing for quick and easy assembly of ingredients.

## **Cook Time, Total Time, Yield**

Cook time is around 10 minutes, making the total time from prep to plate about 20 minutes. This recipe yields 4 servings, perfect for a family meal or a cozy get-together with friends. Enjoy a delicious and satisfying dish that will leave everyone wanting more.



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## Detailed Directions and Instructions

### Step 1: Prepare the Shrimp

Rinse the shrimp under cold water and pat dry with paper towels. Ensure they are deveined and shelled.

### Step 2: Melt the Butter

In a large skillet, melt the butter over medium heat until it is fully melted and starts to bubble.

### Step 3: Sauté Garlic

Add minced garlic to the melted butter, sautéing it for about 1 minute until fragrant but not browned.

### Step 4: Cook the Shrimp

Introduce the shrimp to the skillet, stirring to coat them well with the garlic butter. Cook for about 2 to 3 minutes, until they start to turn pink.

### Step 5: Season the Mixture

Sprinkle salt, pepper, and red pepper flakes over the shrimp. Stir well to combine and cook for an additional 2 minutes.

### Step 6: Add Lemon Juice

Remove the skillet from heat and squeeze fresh lemon juice over the shrimp. Toss to coat evenly.

**Step 7: Garnish and Serve**

Garnish with chopped parsley and serve immediately, preferably over pasta or with crusty bread.

## Notes

**Note 1: Shrimp Selection**

Choose large shrimp for the best texture and flavor. Fresh or frozen shrimp can be used; if frozen, ensure they are fully thawed.

**Note 2: Cooking Time**

Be careful not to overcook the shrimp as they can become tough; remove them from the heat as soon as they turn pink.

**Note 3: Adjusting Spice Level**

Adjust the amount of red pepper flakes to suit your heat preference. For milder flavors, reduce or omit the flakes entirely.

**Note 4: Optional Add-ins**

Consider adding a splash of white wine or a pinch of Italian seasoning for extra flavor.

**Note 5: Serving Suggestions**

This dish pairs well with a side of rice, pasta, or a fresh salad for a complete meal.



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**Cook techniques**

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