



www.savorydiscovery.com

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.



www.savorydiscovery.com

Famous Red Lobster Shrimp Scampi

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.



www.savorydiscovery.com

Famous Red Lobster Shrimp Scampi

Cook techniques

Click next page below