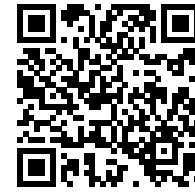


Prosciutto Wrapped Shrimp Scampi



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Recipe by: Laura Vitale

Serves 2 to 4

Prep Time: 10 minutes
Cook Time: 20 minutes

Ingredients

For the shrimp:

- 3/4lb of Large Shrimp, shelled and deveined
- 1 Clove of Garlic, grated
- Zest of 1/2 Lemon
- Pinch of Hot Pepper Flakes
- 1 Tbsp of Olive Oil
- 1 Tbsp of Chopped Parsley
- Salt and Pepper to taste
- 2oz of Prosciutto, each slice sliced in half or thirds (if too wide) lengthwise

For the sauce:

- 3 Tbsp of Olive Oil
- 3 Shallots, thinly sliced
- 3 Cloves of Garlic, minced
- Pinch of Hot Pepper Flakes
- 3/4 cup of Dry White Wine (such as pinot grigio)
- Juice of 1/2 Lemon
- 1 Tbsp of Butter
- 1/4 cup of Chopped Parsley
- 8oz of Spaghetti
- Salt and Pepper, to taste

1) Bring a large pot of salted water to a boil. In a small bowl, mix together the grated garlic, parsley, hot pepper flakes, olive oil, lemon zest and a touch of salt and pepper (very little salt) toss the shrimps in the marinade and set them aside for about 10 minutes (set them aside long enough for the water to come to a boil for the pasta).

2) Wrap each shrimp with a piece slice of the prosciutto and set aside, once all wrapped, sear in a hot large skillet (with a touch of oil) for about a minute or two on each side, remove to a plate and set aside.

3) In the same skillet, add the 3 tablespoons of olive oil along with the shallots, garlic and a pinch of hot pepper flakes and salt, Sauté for about 5-6 minutes, while that happens, add the pasta to the boiling water and cook just about a minute shy of being al dente.

4) Once the shallots have cooked down, add the wine and reduce by half (I typically keep it on low at this point until the pasta is about ready) once the pasta is about ready, increase the heat on the sauce to medium, add the lemon juice, butter and parsley, cook for about 30 seconds then add the pasta along with about 1/2 cup of the starchy cooking water and cook all together for a minute or until the sauce thickens and coats the pasta.

5) Serve with the seared shrimp and dig in!

