

Shrimp Scampi PJN Style

Ingredients:

For Pasta:

- 1 Package Papa's Juicy Noodles (Chicken Flavoring)**
- 1 Tables. Olive Oil**
- 1 Tables. Butter**
- 1/4 Cup Grated Parmesan Cheese**

For the Scampi:

- 2 Tables. Olive Oil**
- 4 Tables. Butter (2Tables. added at beginning & 2 Tables. at end)**
- 1 Clove of finely chopped Garlic**
- 1 Teasp. Kosher Salt**
- 1/2 Teasp. Black Pepper**
- 1 lb Shrimp**
- 1/4 Cup White Balsamic Vinegar**
- 1/4 Teasp. Red Pepper Flakes**
- 1/2 Teasp. Dried Parsley Flakes**

Bring a pot of water to boil to cook the pasta.

Heat 10" or 12" skillet over medium heat. Add Olive Oil, 2 Tables. Butter and stir to melt. Add Garlic, Salt, and Black Pepper. Let cook on medium to low heat for 1 minute.

Add Shrimp to skillet, cook on one side for a minute, once they start to turn pink, turn to cook other side. Once cooked, remove with slotted spoon to a dish.

Add pasta to boiling water and cook for 3 minutes.

To the skillet add Balsamic Vinegar, Red Pepper Flakes, Parsley Flakes and stir and cook for a minute. Add the other 2 Tables. of butter and stir together over medium heat for 1 minute.

Add shrimp back in to the pan and sauté quickly to coat all the shrimp with the juice. Cook one minute more.

Drain pasta leaving enough water in the pot to barely cover the noodles.

Add seasoning packet, Olive Oil, and remaining 2 Tables. Butter and stir until mixed in well. Add Parmesan Cheese, stir.

Place noodles in a serving bowl, pour shrimp mixture over the top of the noodles. Serves 4