



SHRIMP SCAMPI OVER PENNE

INGREDIENTS

- 1 lb Shrimp, peeled & deveined
- 1 TBSP Little Eataly Blend
- 2 TBSP Butter
- 2 TBSP Olive Oil + 1 TBSP
- 2 Cloves Minced Garlic
- 1 Handful Baby Spinach
- *½ Cup Dry White Wine
- **½ Cup Starchy Pasta or Potato Water

SERVINGS: 4

Notes:

*I use Pinot Grigio or Sauvignon Blanc for the shrimp, but you can skip and add juice from one lemon instead, just increase the amount of starchy water by ½ cup. **Whether you cook potatoes or pasta, reserve water to add to this scampi dish!

INSTRUCTIONS

1. Bring potatoes or penne pasta to boil and cook, reserve ½ cup starchy water.
2. Season shrimp with 1 TBSP Little Eataly Blend.
3. Sauté shrimp in 2 T Butter and 2 T Olive Oil over medium-high heat for 2 minutes on each side. Remove & set aside.
4. Sauté garlic for 1 minute and add spinach in same pan until it's wilted.
5. Add white wine and cook on high for 5 minutes. Add starchy pasta water.
6. Toss shrimp back in and simmer on low for 2-3 minutes.
7. Serve over pasta or potatoes.

