

Betty's Seaside Shrimp Scampi Recipe



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In this video, Betty demonstrates how to make a quick and easy Seaside Shrimp Scampi. Shrimp is cooked in a savory sauce and served over angel hair pasta for a delicious seafood treat.

Ingredients:

1 ½ to 2 tablespoons sliced green onion

¾ to 1 teaspoon grated lemon rind

1 ½ tablespoons fresh lemon juice

¼ teaspoon salt

2 cloves garlic, minced

1/3 cup butter, melted

¾ pound peeled and deveined uncooked shrimp

2 tablespoons minced fresh parsley

¼ teaspoon hot sauce

4 to 8 oz. angel hair pasta, cooked and hot (I made about 8 oz., which was twice as much pasta as this recipe needed. You can use your own judgment about the amount of pasta. The shrimp will make roughly 2 servings.)

lemon slices and fresh sprigs of parsley for garnish

In a large skillet, combine 1 ½ to 2 tablespoons sliced green onion, ¾ to 1 teaspoon grated lemon rind, 1 ½ tablespoons fresh lemon juice, ¼ teaspoon salt, 2 cloves minced garlic, and 1/3 cup melted butter. Cook over medium-high heat, stirring constantly, until mixture is hot and bubbly. Reduce the heat to medium and add ¾ pound peeled and deveined shrimp. Cook, stirring constantly, 5 minutes, or until shrimp turns pink. Add 2 tablespoons minced fresh parsley and ¼ teaspoon hot sauce. Toss gently. Serve over 4 to 8 oz. hot, cooked angel hair pasta. Garnish with lemon slices and fresh sprigs of parsley. Enjoy!!! --Betty ☐