

# **Shrimp Scampi**

2 servings

25 minutes

## **Ingredients**

4-6 oz dry linguine

½ lb shrimp, shelled and deveined, medium, large or jumbo

6 tbl butter

2 tbl green onions, chopped

4 cloves garlic, minced

2 tsp lemon juice

¼ tsp lemon rind

Tabasco to taste

## **Directions**

In a large saucepan over high heat boil water for linguine. Cook according to package directions and drain.

Meanwhile, pat shrimp dry with paper towels and set aside. Melt butter in a skillet over medium heat. Add green onions, oil, garlic, and lemon juice. Cook to a slow boil.

Add shrimp to pan, turn after 2-3 minutes or when they start to turn pink. Be careful, they are easy to overcook. It's better to undercook as they will continue to cook outside of the pan. Grate lemon zest over the sauce and season to taste with Tabasco.

Divide pasta between two serving bowls, and top with shrimp and butter mixture.