

# Shrimp Scampi

**Category:** Seafood

**Servings:** 2

**Rating:** 10

**Source:** Unknown

**Description:**

**Ingredients:**

i	shrimp	3/4 pound raw medium shelled and deveined
b	utter, unsalted	6 tablespoon
i	green onion	1 tablespoon minced
o	live oil	1 tablespoon
g	arlic	4 cloves minced
l	emon juice	2 teaspoon
i	parsley	2 tablespoon minced
l	emon peel	1/4 teaspoon grated
s	alt	to taste
t	abasco	dash of
l	emon	wedges

**Instructions:**

Pat the shrimp dry on a paper towel and set aside. In a wide frying pan, melt the butter over medium heat. Stir in the onion, garlic, lemon juice, and salt and cook until bubbly. Add shrimp and cook, stirring occasionally, until the shrimp turns pink. Blend in the parsley, lemon peel, and tabasco. Serve with lemon wedges.