

# Shrimp Scampi



Ready in **20 minutes**

Serves **4 people**

## You Will Need:

- 1 c. shrimp; peeled and deveined
- ½ package pasta (in the photo I used bow tie, but you can use whatever pasta you have on hand)
- ½ c. shredded mozzarella
- ¼ c. shredded parmesan
- ¼ c. dry white wine
- ½ c. chicken bone broth
- ½ yellow onion; diced
- 4 large garlic cloves; chopped
- 1 c. fresh spinach; chopped
- ½ c. sliced mushrooms
- 1 tbl. Fresh basil; chopped
- 1 tsp. Garlic salt
- 1 tbl. Italian seasoning
- 1 tbl. Fresh parsley; chopped
- Optional: 1 tsp. Crushed red pepper
- 1 tbl. EVOO
- 1 tbl. butter

## Preparation

1. **Cook pasta according to box instructions.**
2. **In a large saucepan, add EVOO and butter. Heat until butter is melted over medium heat.**
3. **Add garlic, mushrooms and onion to butter and oil. Cook until fragrant.**

4. **Add in shrimp and sear both sides.** Do not cook completely, as shrimp will continue to cook.
5. **Add in chicken stock and wine.** Bring to a boil.
6. **Add in cheeses and spices.** Whisk together.
7. **Add in spinach,** basil, and parsley. Mix in until slightly wilted (they will continue cooking).
8. **Toss in pasta.** Flip pasta around sauce and vegetables. Continue to do this until spinach is cooked through, and pasta is completely coated in sauce. Garnish with fresh parsley.

## Tips

If you are taking this on a trip, I'd save a little sauce and pour it on right before you heat it up to keep the pasta and shrimp moist.