

CopyCat O'Charley's Shrimp Scampi

Ingredients

1 lb. linguini pasta
1/2 cup (1 stick) unsalted butter
2 tbsp. minced garlic
1/2 tsp. salt
1/2 tsp. black pepper
1 lb. large peeled and deveined shrimp
1/3 cup dry white wine
2 tbsp. chopped fresh parsley
1/4 tsp. red pepper flakes
1/2 lemon, juiced

Directions

Cook linguini according to package directions.

While pasta cooks, heat butter in large skillet over medium heat until melted.

Add garlic, salt, and black pepper to skillet and cook until fragrant, about 1-2 minutes.

Add shrimp to skillet and cook until pink and cooked through, about 2-3 minutes per side.

Remove shrimp from skillet and set aside.

Increase heat to high and add wine to skillet. Cook until wine is reduced by half and slightly thickened, about 2-3 minutes.

Add cooked pasta to skillet and toss with wine reduction and garlic butter sauce.

Add shrimp back to skillet and toss to combine.

Remove skillet from heat and stir in parsley, red pepper flakes, and lemon juice.

Serve hot.