

CopyCat Red Lobster Shrimp Scampi

Ingredients

1 pound medium shrimp, peeled and deveined
Kosher salt and freshly ground black pepper, to taste
1 tablespoon olive oil
3 cloves garlic, minced
1 $\frac{1}{2}$ cups white wine
2 tablespoons freshly squeezed lemon juice
 $\frac{1}{4}$ teaspoon dried basil
 $\frac{1}{4}$ teaspoon dried oregano
 $\frac{1}{4}$ teaspoon dried rosemary
 $\frac{1}{4}$ teaspoon dried thyme
 $\frac{1}{2}$ cup unsalted butter, at room temperature
2 tablespoons chopped fresh parsley leaves
 $\frac{1}{4}$ cup freshly grated Parmesan

Directions

Season shrimp with salt and pepper, to taste.

Heat olive oil in a large skillet over medium high heat. Add shrimp and cook, stirring occasionally, until pink, about 2-3 minutes; set aside.

Add garlic to the skillet, and cook, stirring frequently, until fragrant, about 1 minute. Stir in white wine and lemon juice. Bring to a boil; reduce heat and simmer until reduced by half, about 4-5 minutes. Stir in basil, oregano, rosemary and thyme.

Stir in butter, 2 tablespoons at a time, until melted and smooth.

Sir in shrimp and parsley; season with salt and pepper, to

taste.

Serve immediately, garnished with Parmesan, if desired.