

Shrimp Scampi

Easy 10-minute shrimp scampi with garlic, butter, and white wine. Perfect creamy Italian-American dish that's restaurant-quality yet beginner-friendly.

5	5	10	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Shrimp Scampi

Ingredients

- 2 tbsp olive oil
- 4 tbsp butter
- 5 clove garlic
- 1 lb shrimp
- 1 cup white wine
- 1 tsp crushed red pepper
- 2 tbsp fresh lemon juice
- 1 cup parsley
- 1 pinch salt
- 1 pinch black pepper

Instructions

- 1 Prepare the garlic and shrimp**

Mince 5 cloves of garlic and set aside. Pat 1 pound of shrimp completely dry with paper towels and season both sides with 1 pinch of salt and 1 pinch of black pepper.
- 2 Heat the fat**

Heat 2 tablespoons of olive oil and 2 tablespoons of butter in a large skillet over medium-high heat until the butter melts and starts to foam, about 1-2 minutes.
- 3 Cook the garlic**

Add the minced garlic to the hot oil and butter. Stir constantly for 30-60 seconds until fragrant and just beginning to turn golden, being careful not to let it brown.
- 4 Sear the shrimp**

Add the seasoned shrimp to the pan in a single layer. Cook without moving for 1-2 minutes until the bottom side turns pink and opaque.
- 5 Flip and finish cooking**

Flip the shrimp and cook for another 1-2 minutes until the second side is pink and the shrimp are curled into a C-shape and cooked through.

- 6 Deglaze with wine**
Pour in 1 cup of white wine, scraping up any browned bits from the bottom of the pan with a wooden spoon. Add 1 teaspoon of redpepper flakes if using.
- 7 Reduce the sauce**
Simmer the wine for 2-3 minutes, stirring occasionally, until it reduces by about half and the alcohol smell mellows.
- 8 Finish with butter and herbs**
Remove the pan from heat and immediately stir in the remaining 2 tablespoons of butter until it melts and creates a glossy sauce. Add 1 cup of fresh chopped parsley and toss to combine.
- 9 Taste and adjust seasoning with additional salt and pepper if needed. Serve immediately while hot.**

Tips

- Have all ingredients prepped and ready before you start cooking, as shrimp scampi comes together very quickly and requires your full attention to prevent overcooking.
- Use a combination of olive oil and butter when sautéing to prevent the butter from burning while still getting its rich flavor throughout the dish.
- Cook shrimp just until they turn pink and start to curl – overcooking makes them tough and rubbery. They should feel firm but not hard when properly cooked.
- Don't rinse cooked pasta with water as this removes the starch that helps the sauce adhere properly to the noodles.
- Use fresh garlic rather than pre-minced or garlic powder for the best flavor impact in this garlic-forward dish.
- Let the wine reduce by about half before adding the final butter and lemon juice to concentrate the flavors and create a more cohesive sauce.
- Fresh lemon juice provides much brighter flavor than bottled, and adding it at the end preserves its vibrant taste.
- If the sauce breaks or looks oily, remove from heat and whisk in a tablespoon of cold butter to help re-emulsify the mixture.