

Karides Scampi

Easy shrimp scampi recipe with garlic, butter, and white wine. Ready in 10 minutes! Perfect appetizer or main dish with pasta.

5	5	10	4	Easy
HAZIRLIK DK	PIRME DK	TOPLAM DK	PORSIYON	ZORLUK

Karides Scampi

Malzemeler

- 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

Yapılışı

- 1 Prepare the aromatics**

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

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

Add the seasoned shrimp to the hot pan in a single layer. Cook without moving for 1-2 minutes until the bottoms turn pink and golden. Flip and cook another 1-2 minutes until the shrimp are pink and just cooked through.
- 4 Add garlic**

Push shrimp to one side of the pan and add the minced garlic to the empty space. Cook for 30 seconds until fragrant, stirring constantly to prevent burning.
- 5 Deglaze with wine**

Add 1 cup of white wine and 1 teaspoon of red pepper flakes to the pan. Let the wine bubble and reduce by half, about 2-3 minutes, scraping up any browned bits from the bottom of the pan.

6 **Finish the sauce**

Remove pan from heat and stir in 2 tablespoons of butter, 1 cup of fresh parsley, and 1 pinch each of salt and pepper. Toss everything together until the butter melts and creates a glossy sauce that coats the shrimp.

7 **Serve immediately**

Transfer to serving plates immediately while hot. Serve with crusty bread or over pasta to soak up the garlic butter sauce.

?puçlar?

Have all ingredients prepped and ready before you start cooking. Shrimp scampi cooks very quickly and can easily be overcooked if you're scrambling to prepare ingredients.

Use a combination of olive oil and butter to prevent the butter from burning during the high-heat cooking process. Pure butter alone will likely brown and develop a bitter taste.

Peel and devein your shrimp before cooking, leaving tails on or off according to your preference. Pat shrimp completely dry with paper towels to ensure proper searing.

Cook shrimp only until they turn pink and start to curl. Overcooked shrimp become tough and rubbery, ruining the dish's delicate texture.

Season the shrimp with salt, pepper, and red pepper flakes while cooking to ensure even distribution of flavors throughout.

Use fresh garlic rather than garlic powder or paste for the best flavor. Mince it finely and don't let it burn, as burnt garlic will make the entire dish bitter.

Choose large or jumbo shrimp (16-20 count per pound) for the best texture and presentation. They won't break apart during cooking and provide satisfying bite-sized pieces.

Finish the sauce by whisking in cold butter pieces one at a time. This technique, called mounting, creates a rich, glossy emulsion that coats the shrimp beautifully.