



The **ingles** T a b l e

with Desmond Fannin
PINOT GRIGIO SHRIMP SCAMPI

Shopping List

- 1 Pound (16-20) shrimp, peeled, cleaned and deveined.
- 4 Cloves of garlic minced
- 2 Tablespoons of olive oil
- 3 Tablespoons of butter
- 2 Tablespoons of parsley, finely chopped
- 1/2 cup of Pinot Grigio white wine
- 1 Teaspoon of red pepper flakes
- Kosher salt and pepper to taste
- 1 Tablespoon of lemon juice

Cooking Instructions

1. Melt the butter into a hot pan with olive oil
2. Add the garlic and red pepper.
3. Place the shrimp into the pan and let it cook for minute and a half, then flip them.
4. Pour the Pinot Grigio white wine into the pan and leave it for a minute.
5. Add the parsley.
6. Put salt and pepper to taste.
7. Squeeze a little bit of lemon over the shrimp.
8. Serve the shrimp over some "angel hair" pasta.



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