



LEMON SHRIMP SCAMPI

30-35 medium shrimp, peeled and deveined

10 oz. (283 g) dry linguine

3 Tbsp. **Meyer Lemon Infused Olive Oil**

3 Tbsp. unsalted butter

1 Tbsp. fresh lemon juice

Salt and freshly ground black pepper

3 Tbsp. fresh basil, chopped

1 Tbsp. **Oh! So Garlic**

3 Tbsp. fresh parsley, chopped

1 ½ tsp. lemon zest

½ cup Parmesan cheese, finely shredded

Cook pasta in salted water according to directions listed on package, reserve ½ cup pasta water before draining.

In a large skillet, heat olive and butter over medium-high heat. Add shrimp (you can remove tails first if desired), season with salt, pepper and **Oh! So Garlic** and sauté 2 minutes; flip shrimp and sauté until cooked through, about 2 minutes longer. Add drained pasta to shrimp along with ⅓ cup reserved pasta water, lemon zest and lemon juice. Add more water, 1 Tbsp. at a time as needed. Toss in 2 Tbsp. of each parsley and basil, then sprinkle top with Parmesan cheese and remaining 1 Tbsp. of each parsley and basil.



- Meyer Lemon Infused Olive Oil
- Oh! So Garlic