

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 min

PREP

5 min

COOK

10 min

TOTAL

4

SERVINGS

Easy

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.