



Blackened Shrimp Scampi Pepperoncini

By Chef Dave Bland

Ingredients:

2 Servings

12 shrimp 16/20
4 T blackening spice
1 oz olive oil
1 T garlic
3 oz white wine
3 oz chicken stock
1 lemon, squeezed
6 pepperoncini, sliced

2 oz whole butter
Salt and pepper to taste
2 T fresh parsley
1 tomato, diced
14 oz cooked pasta
Lemon slice garnish



Directions: First coat the shrimp in blackening spice. Next, heat the pan and add a small amount of oil. Sauté shrimp lightly, and then add garlic. Deglaze the pan with white wine and add the chicken stock. Squeeze the lemon juice into the sauce. Allow the stock to reduce with pepperoncinis and butter. Season to taste. Garnish with parsley and tomatoes. Toss the mixture into linguine pasta and serve with lemon.

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Amount Per Serving

Calories	517.3
Total Fat	2.6 g
Saturated Fat	0.5 g
Polyunsaturated Fat	0.8 g
Monounsaturated Fat	0.7 mg
Cholesterol	103.7 mg
Sodium	251.3 mg
Potassium	461.8 mg
Total Carbohydrate	94.5 g
Dietary Fiber	3.6 g
Sugars	2.0 g
Protein	23.7 g