

# BOB STIFEL'S SHRIMP SCAMPI

**Serves 4. Prep time: 20 minutes.**

**Original recipe:**

**#bobsbestquality on Instagram**



Image source: Marcia Literati of Tenafly Public Library, Tenafly, NJ

## Ingredients:

- ¾ lb. of shrimp deveined, shelled and tail removed (fresh if you can get it; thaw if you use frozen)
- ½ stick butter
- 1½ Tbsp Bayou Blend (Cajun seasoning or Old Bay works as well)
- 1 diced tomato (fresh is best or use one 14 oz. can drained diced tomatoes)
- ¼ cup dry white wine
- parsley, chopped
- 8 oz. dried pasta (optional) — serve alongside a green salad if you prefer

## Instructions:

1. Cook pasta according to directions on the box.
2. Put the shrimp in a bowl and sprinkle with the seasoning of your choice. Mix with your hands so all the shrimp are covered with the seasoning.
3. Melt the butter in a frying pan and add the shrimp to the hot pan. Flip the shrimp over after about 2 minutes and continue cooking for about 2 more minutes until the shrimp are pink.
4. Drain the pasta and put it in a serving bowl or platter.
5. Add wine and diced tomatoes to the shrimp in the frying pan. Cook until the tomatoes are warm. Pour over the pasta.
6. Sprinkle with parsley and serve.