



### **Shrimp Scampi**

Clam broth concentrate will intensify the seafood flavor of this scampi. For a variation substitute scallops for shrimp. Serves 4

- 1 lb linguine
- 4 Tbsp unsalted butter
- 2 Tbsp extra virgin olive oil
- ½ tsp oregano
- ½ tsp hot pepper flakes, to taste
- 1 lb medium shrimp, peeled, deveined
- 3 cloves garlic, minced
- 1 envelope St. Ours Clam Broth
- ½ cup dry white wine
- 1 tsp lemon juice
- ¼ cup chopped fresh parsley
- ½ cup grated parmesan cheese, optional

Cook the linguine to al dente, remove ½ cup of the pasta water, stir in the St. Ours Clam Broth, set aside. Drain the pasta, set aside. In a large skillet over medium hi, melt butter add olive oil, oregano and pepper flakes. When shimmering, add shrimp, sauté 2 minutes. Add St. Ours Clam Broth, wine, garlic and lemon juice, bring to a gentle boil for 2 minutes. Stir in pasta and parsley, cooking until sauce heats pasta, 2 minutes. Toss with grated cheese to taste.