

Melody's Shrimp Scampi with Fresh Salad: My Best Friend Melody is a darling Mississippi Girl, and I have been making her shrimp scampi for 14 years! You will love it!!

Pasta

1. In a large pot, boil 3 to 4 quarts of water.
2. Add about a Tablespoon of Salt
3. When water starts to boil add the pasta and cook until it is done. Do not overcook. (If you have a small gluten free, just use $\frac{1}{2}$ pound of pasta)

Shrimp Scampi

1. Take shrimp out and season it with salt and pepper.
2. In a large skillet, add 3 Tablespoons of Olive Oil. Heat at medium temp.
3. Chop the white onion into small pieces too.
4. Mince the cloves of garlic.
5. Zest and juice $\frac{1}{2}$ of the lemon for small meal kits and a whole lemon for the large meal kit. And set it aside.
6. Add the onions to your skillet and cook them in the oil for about 3 minutes. Then add the garlic and cook it for 1 minute. Then add the shrimp.
7. Cook the shrimp on medium heat until it starts to turn pink. Then add the cooking wine, zest, and juice of the lemon.
8. Turn the heat down to medium-low. Add some of the Cajun spice. I would start with about $\frac{1}{4}$ teaspoon. Then taste it. If you want more spice add another $\frac{1}{4}$ teaspoon and taste it. Keep doing this until it is at the heat you desire. I personally use all of the spice, but I like spicy food. If you use all of the spice, it will be spicy! Cook for 3 minutes.
9. Add 1 Tablespoon of butter and $\frac{1}{4}$ cup of the water that the pasta has been cooking in. Add the parmesan cheese and stir in really well. A sauce should start to develop. Cook for 1 minute and add the drained pasta to shrimp and sauce. Stir it all together.

Salad

1. Wash greens.
2. Dress greens and tomatoes with sensation vinaigrette (Container A).

Plate

Put a large portion of the shrimp scampi on a plate and add a side of salad.