

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. Mince the cloves of garlic.
4. 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.
5. Add shrimp to the skillet and cook for about 2 minutes. Turn the shrimp then add the garlic and cook it for 1 minute.
6. Cook the shrimp on medium heat until it starts to turn pink. Then add the cooking wine, zest, and juice of the lemon.
7. 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.
8. 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 with Sensation Dressing (Container B).

Plate

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