

SHRIMP SCAMPI

PASTA BOWL



Number	Units	Ingredients	Volume	Weight
6	EACH	16-20 SHRIMP	4.25	OZ
2	OZ	OLIVE OIL	2	OZ
4	OZ	WHITE WINE	4	OZ
2	OZ	CLAM JUICE	2	OZ
4	OZ	SALSA FRESCA	4	OZ
1	OZ	GARLIC BUTTER	1	OZ
2	OZ	ASPARAGUS	2	OZ
1	TABLSP	CHOPPED FRESH HERBS	0.1	OZ
1	TABLSP	LEMON JUICE	0.3	OZ
6	OZ	LINGUINE (COOKED)	6	OZ
QUARTER	teaspn	KOSHER SALT	0.1	OZ
QUARTER	teaspn	GRND BLACK PEPPER	0.1	OZ
1	TABLSP	SLICED SHALLOTS	0.3	OZ
1	TABLSP	SLICED GARLIC	0.3	OZ

Procedure: SAUTE SHRIMPS WITH OLIVE OIL ON BOTH SIDES
 DO NOT OVERCOOK... ADD SHALLOTS & GARLIC THEN ADD WHITE WINE
 & REDUCE.. ADD CLAM JUICE ,LEMON JUICE, SALSA FRESCA SIMMER
 & ADD GARLIC BUTTER , FRESH HERBS. SALT ,PEPPER THEN TOSS NOODLES
 WITH THE SAUCE...