



## Almond Shrimp Scampi

- 2 tablespoons olive oil
- 2 tablespoons butter
- 2 tablespoons chopped garlic
- 1 pound peeled medium shrimp
- 1 cup white wine
- ¼ cup chopped parsley
- 2 tablespoons grated lemon peel
- Salt and black pepper, as needed
- ½ pound angel hair pasta, cooked according to package directions and kept warm
- ½ cup Almond Accents® Italian Parmesan Flavored Sliced Almonds



Preparation Time : 10  
minutes

In large skillet, heat oil, butter and garlic over medium heat until garlic sizzles (do not brown). Add shrimp; cook, stirring frequently, about 2 minutes or until shrimp turn pink. Add wine, parsley and lemon peel; simmer until shrimp are cooked. Season with salt and pepper. Place pasta in serving dish or 4 pasta bowls. Spoon shrimp and sauce over pasta; sprinkle with Almond Accents.

Serves 4

Nutrition Information Per Serving: 586 calories; 22 g fat; 236 mg cholesterol; 590 mg sodium; 47 g carbohydrate; 1 g fiber; 33 g protein

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