

# Baked Shrimp Scampi

## Ingredients

2 lbs Large Gold Label Shrimp	3 tbsp minced fresh Parsley
3 tbsp Olive Oil	1 tsp minced fresh Rosemary
2 tbsp dry White Wine	1/4 tsp crushed Red Pepper Flakes
Kosher Salt & Black Pepper	1 tsp grated Lemon Zest
12 tbsp unsalted Butter, <i>room temperature</i>	2 tbsp fresh Lemon Juice
4 tsp minced Garlic	1 extra-large Egg Yolk
1/4 cup minced Shallots	2/3 cup Panko

## Directions

Preheat oven to 425 degrees F. Peel, devein (if desired), & butterfly the shrimp, leaving the tails on. Place the shrimp in a mixing bowl and toss gently with olive oil, wine, 2 tsp salt and 1 tsp pepper. Allow to sit at room temperature while you make the butter & garlic mixture.

In a small bowl, mash the softened butter with the garlic, shallots, parsley, rosemary, red pepper flakes, lemon zest, lemon juice, egg yolk, panko, 1/2 tsp salt and 1/4 tsp pepper until combined.

Using a baking dish, arrange the shrimp in a single layer cut side down with the tails curving up and towards the center of the dish. Pour the remaining marinade over the shrimp. Spread the butter mixture evenly over the shrimp. Bake for 10-12 minutes. Place under broiler for 1 minute to brown the top, if desired.

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