

# Shrimp Scampi



## Servings: 6

*1 pound spaghetti*  
*1/4 cup unsalted butter*  
*1/4 cup olive oil*  
*4 garlic cloves, minced*  
*1 pound cooked shrimp*  
*1/4 cup lemon juice*  
*1/2 teaspoon black pepper*  
*1/4 teaspoon dried oregano*  
*1/2 cup Parmesan cheese*  
*1/4 cup bread crumbs*  
*1/2 cup fresh parsley, chopped*  
*1 tablespoon lemon zest*

In a pot of salted boiling water cook the spaghetti until al dente. Drain and set aside.

In an oven-safe skillet melt unsalted butter. Add olive oil and garlic. Sauté until fragrant.

Add shrimp, lemon juice, black pepper, and oregano. Toss until the shrimp is coated.

In a small bowl mix together Parmesan cheese, bread crumbs, parsley, and lemon zest.

Sprinkle the Parmesan cheese mixture over top of the shrimp.

Place the skillet under the broiler 6-inches from the heat for 2-3 minutes or until the topping is golden brown.

Serve the shrimp over top of the spaghetti.

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Per Serving (excluding unknown items): 606 Calories; 23g Fat (34.7% calories from fat); 36g Protein; 63g Carbohydrate; 3g Dietary Fiber; 177mg Cholesterol; 358mg Sodium; 3g Total Sugars; trace Vitamin D; 327mg Calcium; 4mg Iron; 445mg Potassium; 476mg Phosphorus. Exchanges: .