



Olive on Tap Lemon Basil Shrimp Scampi with Angel Hair Pasta

INGREDIENTS: 2 Tbsp *Olive on Tap Lemon Olive Oil* * 2 Tbsp *Olive on Tap Basil Olive Oil* * 1/2 whole Medium Onion, Finely Diced * 4 cloves Garlic Cloves, Minced Or Pressed * 1 pound Large Shrimp, Peeled And Deveined * 1/2 cup White Wine * 2 whole Lemons * 4 dashes Hot Sauce * Salt-Ground Black Pepper, To Taste

Boil water for pasta; have it ready. Heat Olive Oils in large skillet over medium heat. Add onions and garlic and cook for two or three minutes, or until onions are translucent. Add shrimp, then stir and cook for a couple of minutes. Squeeze in lemon juice. Add wine, butter, salt and pepper, and hot sauce. Stir and reduce heat to low. Throw angel hair pasta into the boiling water. Cook until just done/al dente. Drain, reserving a cup or two of the pasta water. Remove skillet from heat. Add pasta and toss, adding a splash of pasta water if it needs to be thinned. Taste for seasonings, adding salt and pepper if needed. Top with grated Parmesan and minced parsley and serve immediately.

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