

Shrimp Scampi Rolls

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Servings: 6

6 tablespoons unsalted butter, room temperature
5 cloves garlic, minced
Kosher salt
6 hot dog buns, top-split
2 tablespoons extra-virgin olive oil
1 1/4 pounds medium shrimp, peeled and deveined
1/4 cup dry white wine
1 teaspoon grated lemon zest
2 tablespoons lemon juice
1/4 teaspoon red pepper flakes
2 tablespoons fresh parsley, chopped
butter lettuce leaves (for serving)
lemon wedges (for serving)

In a small bowl, mix the butter, garlic and 1/2 teaspoon of salt. Spread two tablespoons of the garlic butter on the flat outsides of each bun. Heat a large nonstick skillet over medium heat. Add the buns. Toast until golden brown, about 3 minutes per side. Remove to a plate. Wipe out the skillet.

Heat one tablespoon of olive oil in the skillet over medium-high heat. Add half of the shrimp in a single layer. Season with salt. Cook until lightly colored on the bottoms, about 45 seconds. Add one tablespoon of the garlic butter. Cook, tossing, until the shrimp are coated but not fully cooked, 20 to 30 seconds. Transfer to a plate along with any juices from the pan.

Wipe out the skillet. Repeat with the remaining one tablespoon of olive oil, shrimp and one tablespoon of garlic butter.

Add the wine, lemon zest, lemon juice and red pepper flakes to the skillet. Carefully pour in any juices from the plate of shrimp. Cook over medium-high heat until reduced to about one tablespoon, 1 to 2 minutes.

Return the shrimp to the skillet. Cook, stirring, until cooked through, 15 to 20 seconds. Remove from the heat. Stir in the remaining garlic butter and parsley. Season with salt.

Line each hot dog bun with lettuce leaves. Fill with the shrimp. Drizzle with some of the pan juices. Serve with lemon wedges.

Per Serving (excluding unknown items): 377 Calories; 20g Fat (48.7% calories from fat); 23g Protein; 24g Carbohydrate; 1g Dietary Fiber; 175mg Cholesterol; 384mg Sodium. Exchanges: 1 1/2 Grain(Starch); 2 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 3 1/2 Fat.