
Scampi Al Burro

*Chef Giocondo Tassotti - Tassotti's Restaurant - Sarasota, FL
Sarasota's Chef Du Jour - 1992*

Servings: 4

24 large shrimp
4 cloves fresh garlic, chopped
2 sprigs parsley, chopped
1 cup butter
1/2 pound angel hair pasta

In a saucepan, cook the angel hair pasta according to package directions. Set aside. Keep warm.

Melt the butter in a saute' pan.

Add the garlic and shrimp to the butter. Cook for 10 minutes.

Remove the shrimp from the pan. Put aside.

Add the cooked angel hair pasta to the saute' pan. Add the parsley, salt and pepper to taste. Mix.

Place the angel hair pasta on a serving plate. Place the shrimp on top of the pasta.

Serve.

Seafood

Per Serving (excluding unknown items): 670 Calories; 48g Fat (63.6% calories from fat); 16g Protein; 46g Carbohydrate; 2g Dietary Fiber; 179mg Cholesterol; 543mg Sodium. Exchanges: 3 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 9 1/2 Fat.