

Shrimp Scampi

1 1/2 lb shrimp, peeled and deveined
1/2 cup butter, divided
1/4 cup parsley
1/2 tsp salt
1/4 tsp black pepper
2 cloves garlic, minced
1 cup dry white wine
1 Tbsp lemon juice
1 Tbsp all-purpose flour
4 cups fresh chopped spinach, optional

In a large skillet, cook shrimp in 1/4 cup butter for 3 - 5 minutes; remove shrimp from skillet.

Add remaining 1/4 cup of butter, parsley, salt, pepper, garlic; cook 1 minute.

Stir in wine and lemon juice; cook 4 - 5 minutes until liquid is reduced to 3/4 cup.

Add a small of liquid from skillet into small bowl with flour to make a smooth paste; stir flour mixture into skillet liquid whisking until combined. Cook until thick and bubbly.

Add shrimp and spinach; heat thoroughly.

Serve over rice or linguine.