



# Mama P's Recipes

*Organic Gourmet Seasonings*

## Mama's Shrimp Scampi w/ Capellini

Made with [Mama's Organic Italian Seasoning](#) and [Mama Patierno's Seafood, Poultry and Meat Seasoning](#)



**M**ama's Shrimp Scampi recipe is quick and easy to make within 20 minutes and serves 4. Mama's flavorful organic Italian and Seafood seasonings combined with olive oil, butter, lemon juice and white wine complement each other well, making for a great scampi sauce for your pasta and shrimp dinner.



### Ingredients:

- 1 TBS [Mama Patierno's Seafood, Poultry & Meat Seasoning](#)
- 1 TBS [Mama Patierno's Italian Seasoning](#)
- 1 lb. large cooked and peeled shrimp
- 4 TBS olive oil
- 2 TBS lemon juice
- 2 TBS white wine
- 2 TBS unsalted butter
- 4 large, minced garlic cloves\*
- ½ to ¾ lb. angel hair pasta
- Grated Parmesan
- Parsley

### How to make

- In a bowl, combine [Mama's Seafood Seasoning](#) and [Italian Seasoning](#) with the olive oil, lemon juice and white wine.
- Add the shrimp to the bowl and mix thoroughly and refrigerate for 30 minutes.
- Melt the butter in a skillet, add the minced garlic and add the full contents of the shrimp and seasoning bowl.
- Cook for 5 minutes and until pink and stirring/flipping shrimp occasionally.
- Sprinkle Parsley and add a bit more of [Mama's Seafood Seasoning](#) and/or [Italian Seasoning](#) to taste if desired. Add cayenne or red pepper to kick it up a notch to taste if desired.
- Add Shrimp and Scampi Sauce in large serving bowl over pasta, sprinkle parmesan and serve.

\*NOTE: Mama's Italian Seafood Seasonings do contain some garlic so if you do not have fresh garlic on hand or simply dislike strong garlic flavor, you'll still love the taste without the garlic cloves added.