



Melinda's Shrimp Scampi

1 lb cleaned shrimp
2 Tbsp butter
2 Tbsp olive oil
1 Tbsp fresh parsley, finely chopped
4 Tbsp Melinda's Fire Roasted Habanero & Garlic Hot Sauce
Juice of 1/2 lemon
1/2 cup dry white wine
Dash of Melinda's Hot Sauce
Salt and pepper to taste

Heat the butter and oil in a skillet over med/high heat until foam subsides. Add the garlic sauce, parsley, lemon juice, wine, hot sauce, salt and pepper. Bring to a boil, lower heat and simmer for 2—3 minutes. Add shrimp and cook, stirring frequently, for 5—6 minutes until shrimp turn pink.

Remove from heat. Place on serving plate and pour remaining sauce from skillet over shrimp.

Serve immediately.

Makes 2 servings.

7 net grams of carbohydrates.