



## **Chef Kristin Sollene's Garlic Bulb Shrimp Scampi**

### Ingredients

- 2 Tablespoons fresh minced garlic
- 2 Pounds Large Shrimp
- 3 Tablespoons Extra Virgin Olive Oil
- ½ Cup White Wine
- ¼ Cup Freshly Squeezed Lemon Juice
- 1 Tablespoon Chopped Parsley
- ¼ Teaspoon Freshly Ground Pepper
- 2 Whole Garlic Bulbs

### Directions

Preheat oven to 350 degrees. Peel loose skins off garlic bulbs. Slice each "pointy end" off. Place whole garlic bulbs in a small baking dish and cover with foil. Bake for 45 minutes, or until the garlic is soft and golden.

In a large skillet, heat the olive oil and sauté the shrimp for 2-3 minutes or until the shrimp turns pink. Add the minced garlic, stirring constantly for about 30 seconds longer. Remove the shrimp from the skillet and keep hot.

Combine the wine, lemon juice, parsley and pepper and bring it to a boil. Boil until the sauce is reduced by half. Spoon the sauce over the shrimp and garnish with a dash of parsley.

Place whole garlic cloves in the center of the dish with your shrimp and juice surrounding it. Enjoy!