

Greek-Style Scampi

Courtesy of Carole's Creations

Prep Time: 20 minutes

Cooking Time: 17 minutes

Serves: 6

CChints: Try to buy shrimp when it is on sale and still frozen. Sometimes you can buy it frozen which will allow you to just thaw out the amount you need for each recipe and save the rest in the freezer. Invest in a microplane or zester to zest your lemon. The lemon will zest easier if you zest it first, then cut it in half to squeeze out the 2 tablespoons of fresh juice. Save the extra rinds in a plastic bag in your freezer so you will have zest anytime you need it.



- 1 pound large shrimp, peeled and deveined
- 1 teaspoon olive oil
- 5 gloves minced garlic, fresh or jarred
- 2 -28 ounce can diced tomatoes with Italian seasoning, drained
- 1 cup reduce sodium chicken broth
- 1/3 cup chopped fresh basil
- 1 tablespoon fresh oregano, chopped
- 1 teaspoon lemon zest
- 2 tablespoons fresh lemon juice
- 1/4 teaspoon salt and pepper
- 4 cups cooked linguine, we used spinach flavored or a multi grain angel hair or spaghetti
- 1/2 cup crumbled feta cheese

Peel and devein shrimp and set aside and start the water boiling for the pasta.

Heat olive oil in a large nonstick sauté pan over medium heat. Add the garlic and sauté 1 minute. Blend together the tomatoes, chicken broth and basil and reduce the heat and simmer for 10 minutes.

Cook pasta according to package directions and drain.

Add the shrimp, basil, lemon juice, lemon zest, salt and pepper and cook for 5 minutes until the shrimp is done. The shrimp should turn pink but be careful not to over cook the shrimp. Remove from the heat and stir in the feta cheese. Serve over the pasta.