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# Shrimp Scampi VIII

*Mae Loglisci*

*St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010*

Servings: 6

**1/3 cup melted butter**

**3 cloves garlic, minced**

**1 1/2 pounds large shrimp, peeled and deveined**

**5 green onions, thinly sliced**

**1/4 cup dry white wine**

**1 tablespoon lemon juice**

**8 sprigs parsley, chopped**

**salt (to taste)**

**pepper (to taste)**

In a large skillet over medium heat, melt the butter. Saute' the garlic until soft.

Add the other ingredients.

Cook until the shrimp turn pink.

Salt and pepper to taste.

## **Seafood**

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*Per Serving (excluding unknown items): 252 Calories; 13g Fat (46.0% calories from fat); 26g Protein; 8g Carbohydrate; 3g Dietary Fiber; 200mg Cholesterol; 319mg Sodium. Exchanges: 3 Lean Meat; 1 Vegetable; 0 Fruit; 2 Fat.*