

# OAKMONT CHEF'S ORIGINAL

## *Shrimp Scampi*

**Recipe Courtesy of Chef Fernando Rodriguez**

### INGREDIENTS      AMOUNT

Olive Oil	2 TBSP
Butter	4 TBSP
Large Garlic Cloves	4-5
Large Shelled Shrimp	1 1/4 LB
Dry White Wine	1/4 Cup
Crushed Red Pepper Flakes	1 Pinch
Lemon Juice & Zest	2 TBSP
Ground Black Pepper	To Taste
Chopped Parsley	1/4 Cup
Basil Leaves Chiffonade	2-3
Heirloom Cherry Tomatoes (Halved)	1 Cup
Linguine	3/4 LBS
Neutral Oil	2 Cups
Scallions	12
Frozen Peas (Thawed)	2 LBS
Butter	8 TBSP
Shallot	1
Garlic Cloves	2
Chicken Broth	2 Cups
Salt	1/4 TSP
White Pepper	1 Pinch
Basil Leaves	3-4



## SHRIMP

1. Combine oil and butter in pan over low heat while stirring until butter is melted and blended.
2. Add garlic and shrimp to pan with butter and oil and cook for 2 to 2 1/2 minutes.
3. Toss shrimp and add lemon juice, white wine and tomatoes.
4. Cover and cook for 2 to 2 1/2 more minutes.
5. Removed from heat. Add remaining butter, parley, basil, lemon zest, and red pepper flakes.

## SCALLION OIL

1. Add oil and the green parts of the scallions to a blender and blend for 2 to 3 minutes until the oil is bright green in color.
2. Strain excess pieces and put oil into a squeeze bottle.

## PEA PUREE

1. Add peas to blender, add in shallots, garlic, and broth.
2. Blend until semi-smooth.
3. Add basil, salt, and pepper and slowly add butter in small increments until smooth.
4. Strain excess pieces

