



## Orange Shrimp Scampi

**Serves 4**

### **Ingredients:**

1 1/2 Lbs Large Shrimp, Peeled and deveined  
1/2 Tsp Baking Soda  
1/4 Cup Olive Oil  
1/2 Tsp Salt  
2 Tbsp Garlic, Minced  
1/2 Tsp Red Pepper Flakes  
4 Tbsp Butter  
3/4 Cup Orange Liqueur  
2 Tbsp Fresh Orange Juice  
1/2 Tsp Orange Zest  
1 Tbsp Fresh Parsley, Chopped

Your favorite pasta (I chose fettuccini) cooked and tossed with butter and parmesan.

### **Preparation:**

Let's start with hydrating the Orange Zest. Take 1/2 tsp dried Orange Zest and 1 1/2 tsp water combine and let sit for about 20 minutes.

Meanwhile, place the shrimp into a bowl and add salt and baking soda. Toss and let sit until Orange Zest is rehydrated.

Heat a large sauté pan and add 3 tbsp of olive oil. Cook the shrimp, careful not to crowd the pan, you can cook in several batches if needed. Cook for a minute or so per side until they have lost their opaque color and remove and set aside.

Add the last 1 tbsp of olive oil and add the garlic and pepper flakes. Sauté until just browned then add the orange liqueur and simmer till reduced and slightly thickened, about 4 minutes.

Now add the butter and let it melt, whisking as it does to bring the sauce together. Add the Orange Zest and orange juice. Simmer for another minute or two until the sauce is glistening and thick.

Toss the sauce and parsley with the cooked shrimp and serve with the pasta.

Such a flavorful and beautiful dish. The Orange Zest adds so much fabulous flavor!

Enjoy!