



THERE'S PLENTY OF FISH IN OUR SEA!

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Rider Student Top Chef: Fresh Catch?

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Name: Stephanie Roberts

Recipe Title: Shrimp Scampi

Recipe Ingredients:

- White Wine (Pinot Grigio or a Riesling)
- Linguini/Angel Hair Pasta
- Clam Juice (w/ or w/o Clams)
- Butter
- Roasted Red Pepper Flakes
- Old Bay Seasoning
- Shrimp (Frozen or Fresh)
- Garnish: Basil/Parmesan Cheese/Pepper (White Ground Pepper to keep the dish looking crisp and uniform)

Recipe Instructions

1. Pour your liking of white wine into a pan over a hot stove and let the wine reduce.
2. Once reduced, add salted butter and clam juice and let the sauce simmer at a low heat.
3. Boil the pasta and cook until al dente. Boil the shrimp (with Old Bay seasoning in the water) and cook until floating to the top.
4. Strain both the pasta and shrimp. Place pasta in a large bowl, pouring the wine/clam sauce over the pasta, followed by shrimp.
5. Garnish with roasted red pepper flakes, pepper, basil, and parmesan cheese.
6. Serve with garlic bread if desired!