

Lemon Pepper Scampi

Serves: 6

Ingredients

- **1 pkg. Lemon Pepper Penne Rigate, 12- ounces size**
- **½ cup yellow onion**
- **12 Certi-Fresh 41-50 count, peeled and deveined shrimp**
- **½ tbsp. garlic**
- **1-1/2 cups green onion**
- **¾ cup sun-dried tomato**
- **¼ tsp. kosher salt**
- **½ tbsp. black peppercorns**
- **1 cup white wine, Chardonnay or Chablis**
- **1-1/2 ounces garlic butter**
- **½ tbsp. parsley**

Instructions

- **Cook pasta according to package directions.**
- **Meanwhile, heat olive oil in large sauté pan over medium-high heat. Cook sliced onions, clean and peeled medium shrimp for 4 minutes, and season with salt and freshly milled black pepper. Pour in wine, and let shrimp and vegetables simmer for 2 minutes.**
- **Now add hot pasta and toss together well. Sprinkle with chopped Parsley and serve.**

Times

Cook Time: 15 minutes

Preparation Time: 10 minutes

Total Time: 25 minutes