

Sambal Shrimp Scampi

Sponsor: SupHerb Farms®

Servings: 25

Recipe courtesy Chef Joshua Ingraham CEC, PCII, CDM; Aramark

Ingredients:

- 2 c. olive oil
- 1 lb. unsalted butter
- 6 ½ lb. large raw shrimp, deveined
- 6 ½ oz. dry white wine
- 4 oz. fresh garlic, minced
- 2 oz. lemon zest
- 6 oz. [SupHerb Farms Sambal](#)
- As needed salt and pepper
- As needed cooked linguine
- 6 leaves fresh basil, thinly sliced
- As needed grated Parmesan
- Lemon wedges, for garnish

Directions:

1. Heat half of the olive oil and half of the butter in a large skillet over medium heat.
2. Add the shrimp and cook, flipping once, until just opaque, about 4 minutes. With a slotted spoon, transfer the shrimp to a bowl and set aside.
3. Deglaze the pan with the wine.
4. Add the remaining oil and butter, the garlic and the lemon zest to the pan. Stir and cook until the garlic is fragrant, about 2 minutes.
5. Add the *Sambal* and cook for another 3 minutes. Season with salt and pepper to taste.
6. Serve portions over linguine, garnished with the basil, some Parmesan and a lemon wedge.

