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## Simply Delicious Scampi Style Baked Shrimp

### Ingredients:

- 2 pounds of Wild Medium or Jumbo Shrimp from The Fish Folks
- ½ cup of good quality olive oil
- 1 garlic clove, finely chopped
- 1 tablespoon of parsley, finely chopped
- 2 tablespoons of Italian style panko bread crumbs
- 1/8 teaspoon of crushed red pepper flake
- zest from 1 organic lemon- reserve the juice of the lemon
- 2 tablespoons of melted butter
- salt and pepper, to taste

**Directions:** Peel and devein the shrimp. Rinse and drain well. Add the remaining ingredients to the shrimp and gently toss to coat. Reserve the butter and lemon juice. Line a sheet pan with parchment paper and arrange the shrimp in a single layer. Broil the shrimp on high for about 5 minutes. Add 1-2 minutes for the jumbo shrimp. There is no need to turn the shrimp, and the shrimp is cooked when it turns pink and forms a “C” shape. Drizzle with melted butter and lemon juice. Serve immediately over a bed of rice.