

Shrimp Scampi

- 1-1/2 pounds large fresh shrimp (16 to 24 shrimp)
- 1/4 cup Migliore Tuscan Herb Extra Virgin Olive Oil (or more depending on shrimp size)
- 1/4 cup Migliore Traditional Balsamic Vinegar
- 1/4 cup white wine, optional

Rinse shrimp and marinate (a minimum 1/2 hour up to overnight in refrigerator) with Olive Oil & Balsamic Vinegar. Heat a small amount of Olive oil in large skillet over medium heat. Add shrimp and wine; cook until shrimp are pink and firm, about 2 minutes on each side. Do not overcook.

Serve with pasta. Makes 8 Servings