

SHRIMP SCAMPI BAKE

Ingredients

- 1 cup Migliore Butter flavored Olive Oil
- 2 tablespoons prepared Dijon-style mustard
- 1 tablespoon Migliore Sicilian Lemon Balsamic
- 1 tablespoon chopped garlic
- 1 tablespoon chopped fresh parsley
- 2 pounds medium raw shrimp, shelled, deveined, with tails attached

Directions

Preheat oven to 450°.

In a small bowl, combine the butter olive oil, mustard, lemon balsamic, garlic, and parsley. Blend thoroughly. Arrange shrimp in a shallow baking dish. Pour the butter olive oil mixture over the shrimp.

Bake in preheated oven for 12 to 15 minutes or until the shrimp are pink and opaque