



# Shrimp and Zucchini Scampi

Servings: 0

From Good Housekeeping Magazine

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## Ingredients

1 1/2 pounds shelled, deveined shrimp  
2 T. olive oil  
2 medium zucchini, sliced  
4 cloves garlic, chopped  
4 T. butter  
3/4 c. white wine  
1/8 t. salt  
2 t. grated lemon peel  
Chopped parsley  
1 pound linguine pasta  
1/4 c. pasta cooking water

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## Directions

Saute shrimp in oil for 3 minutes or until cooked through turning once.  
Transfer shrimp to plate.  
To skillet, add zucchini, garlic and butter.  
Cook 3 minutes.  
Add wine and salt; cook 2 minutes, stirring and scraping.  
Toss vegetables with shrimp, cooked pasta, cooking water, lemon peel and parsley.  
Serve immediately.

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Direct recipe link: <https://www.keyingredient.com/recipes/2529115035/shrimp-and-zucchini-scampi/>