



Brown Butter Tomato Scampi



This recipe calls for:

RAGÚ® Kettle Cooked Roasted Garlic Pasta Sauce

Prep time

10 minutes

Cook time

10 minutes

Servings

4

Ingredients

- 12 oz uncooked spaghetti
- 3 tbs butter
- 1 clove garlic, sliced
- 1/4 tsp crushed red pepper
- 1 jar (24 ounces) RAGÚ® Kettle Cooked Roasted Garlic Sauce
- 1 lbs large raw shrimp, peeled, deveined (31-35 count)
- 1/2 cup loosely packed flat Italian parsley leaves, coarsely chopped

Instructions

1. Cook pasta as directed on package. Drain; keep warm.
2. Meanwhile, melt butter in large skillet on medium heat 4-5 min. or until golden brown and nutty.

Add garlic and red pepper; stir 1 min. until fragrant.

3. Stir in sauce. Arrange shrimp over sauce in single layer; cover with lid. Cook 2-3 min. on medium heat or until shrimp are done. Add cooked pasta and parsley; toss gently until combined.

Tips:

Brown butter is the result of cooking butter until the milk solids separate and toast, or brown.

The butter becomes highly fragrant and nutty, adding a layer of flavorful depth to any recipe