

# GAINNEY

VINEYARD

## ***Shrimp Scampi with Sun-Dried Tomatoes*** **Pairs perfectly with the Gainey *Limited Selection* Sauvignon Blanc!**

1/2 lb fettuccine or linguine	salt & freshly ground pepper
4 tablespoons olive oil	1/2 cup Gainey <i>Limited Selection</i> Sauvignon Blanc
2 tablespoons butter	1/3 cup sun-dried tomatoes, sliced
2 tablespoons lemon juice	3 cups fresh baby spinach
4 garlic cloves, minced	1/4 cup fresh parsley, chopped
1 lb. raw shrimp, deveined	lemon zest
1/2 teaspoon crushed red pepper	parmesan cheese, grated

1. Cook the pasta according to the package and set aside once done cooking.
  2. While the pasta is cooking, heat a large skillet over medium high heat and add the 2 tablespoons olive oil, 2 tablespoons butter and 1 tablespoon lemon juice and stir until the butter melts. Add the minced garlic, crushed red pepper and a dash of salt & pepper and stir until fragrant, about 45 seconds.
  3. Add the shrimp and cook, turning occasionally, until pink and opaque, about 4 minutes. Set aside.
  4. In the same skillet, over medium heat, add the wine and 1 tablespoon lemon juice and let simmer for 1 minute, using a wooden spoon to scrape the brown bits off the pan. Add the sundried tomatoes, spinach and pasta into the white wine mixture and sauté until the spinach is wilted.
  5. Add the shrimp and fresh parsley and sauté for 1 minute.
  6. Serve warm with freshly grated parmesan, parsley and lemon zest.
- Serves 6