**Shrimp Scampi**

TOTAL TIME: Prep/Total Time: 20 min.

MAKES: 4 servings

**Ingredients**

3 to 4 garlic cloves, minced  
1/4 cup butter, cubed  
1/4 cup olive oil  
1 pound uncooked medium shrimp, peeled and deveined  
1/4 cup lemon juice  
1/2 teaspoon pepper  
1/4 teaspoon dried oregano  
1/2 cup grated Parmesan cheese  
1/4 cup dry bread crumbs  
1/4 cup minced fresh parsley  
Hot cooked angel hair pasta

**Directions**  
In a 10-in. ovenproof skillet, saute garlic in butter and oil until fragrant. Add the shrimp, lemon juice, pepper and oregano; cook and stir until shrimp turn pink. Sprinkle with cheese, bread crumbs and parsley.Broil 6 in. from the heat for 2-3 minutes or until topping is golden brown. Serve with pasta. Yield: 4 servings.

<http://www.tasteofhome.com/recipes/shrimp-scampi>