



JERNEJ KITCHEN

EASY SHRIMP SCAMPI WITH WHITE WINE TOMATO SAUCE (BUSARA SAUCE)

Easy Shrimp Scampi with White Wine Tomato Sauce or Busara Sauce is an incredibly quick and easy seafood recipe that is perfect for summer days.

SERVES	2	AS MAIN DISH OR 4 APPETIZERS
PREPARATION:	5	MINUTES
COOK:	30	MINUTES
TOTAL TIME:	35	MINUTES

SHRIMP SCAMPI WITH WHITE WINE TOMATO SAUCE

- 6 tbsp olive oil
- 1 small onion
- 2 tbsp chopped fresh parsley
- 4 cloves of garlic
- 1 kg whole shrimp scampi (2.2 pounds)
- 180 ml white wine (3/4 cup)
- 4 large fresh tomatoes, diced (approx. 500g or 1 pound)
- 200 g tomato passata or tomato purée (7 ounces)
- 1 tbsp breadcrumbs
- 1/4 tsp saffron (optional)

TOOLS AND EQUIPEMENT

- large skillet
- wooden spoon
- kitchen knife
- cutting board
- serving plate

PREPARATION

Place a large skillet over medium-low heat. Add olive oil, diced onion and half of the chopped parsley. Stir to combine and cook for about 2 minutes. Add diced garlic cloves and whole shrimp scampi. Stir and cook for an additional 2 minutes. Always use the whole scampi, because they release a lot of flavors and make this dish richer.

SAUCE

Add the white wine (don't worry, the alcohol will evaporate). Cook for 5 minutes. Then, transfer the scampi to a large plate and add diced tomatoes, tomato passata (or tomato puree) and breadcrumbs to the skillet. Season with salt and pepper. Add 50 ml of water and cook for another 15 minutes.

FINISH AND SERVE

The sauce should now be reduced, creamy and rich. Return the shrimp scampi to the skillet and cook for 5 - 8 minutes. Optionally add 1/4 tsp of saffron for some extra flavoring. Transfer your cooked Easy Shrimp Scampi with White Wine Tomato Sauce (Busara sauce) to a nice serving plate. Sprinkle with the rest of the freshly chopped parsley and serve with fluffy white bread. Enjoy.