

Scampi alla Busara

1. Wash the scampi under cold water and let them drain.
2. Heat the olive oil in a large skillet on medium heat. Add chopped garlic and let it fry for a minute or two.
3. Add bread crumbs and parsley. Let it cook for a few minutes stirring often. This will give the sauce an excellent taste.
4. Then add tomato paste, salt and pepper.
5. And add some white wine.
6. And finally add scampi and let it cook for half an hour.

Ingredients

1 kg (2.2 lbs) of scampi
1 dcl (3.4 oz) of olive oil
4 cloves of garlic
2 spoons of chopped parsley
2 dl (6.7 oz) of white wine
2- 3 spoons of bread crumbs
salt, pepper



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