

Shrimp Scampi Flatbread

By Teri Lyn Fisher and Jenny Park

This easy weeknight dinner doubles as an amazing happy hour app.

Yields: 4 Servings

Prep Time: 10 Mins

Total Time: 30 Mins

INGREDIENTS

1. 2 1/2 tbsp. extra-virgin olive oil, divided
2. 2 tbsp. butter
3. 3 cloves garlic, minced
4. Pinch crushed red pepper flakes, plus more for garnish
5. 1 1/2 lb. large shrimp, peeled and deveined
6. kosher salt
7. Freshly ground black pepper
8. Juice and zest of 1 lemon
9. 1 large store-bought flatbread
10. 2 c. shredded mozzarella
11. Chopped fresh parsley, for garnish

DIRECTIONS

1. Reheat oven to 400°. In a large skillet over medium-high heat, add 2 tablespoons oil and butter. Add garlic and cook until fragrant, 1 minute. Add red pepper flakes and continue to cook, 1 minute more. Add shrimp and season with salt and pepper. Sear 2 minutes per side. Deglaze pan with lemon juice until most of the liquid has evaporated, then remove from heat
2. Place flatbread on a baking sheet and brush with remaining 1/2 tablespoon oil. Sprinkle with 1 1/2 cups mozzarella and top with shrimp mixture. Top with remaining mozzarella and bake until cheese is melty and flatbread golden, 12 to 15 minutes.
3. Garnish with red pepper flakes, parsley, and lemon zest.



Photo by Spoon Fork Bacon

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