**Shrimp Scampi with Zucchini Noodles**

Introduction from Chef Richard Blais

I love the simplicity, freshness and romance of this dish. It’s fit food. Quick and easy, but without taking away anything from the classic. With or without shrimp, this dish carries the flavor of the ocean by using sea salt and just a few drips of the chili oil really take this dish from nice and lovely to an absolute keeper of a recipe…

Note: For this recipe you will need a vegetable spiralizer. If you don’t have one, check your local market for already spiralized zucchini.

**Choosing the Right Salt**

We use Morton® Fine Sea salt in this course because mellow and the crystals are super-fine and dissolve well while the shrimp cooks.

**Ingredients**

* 3 medium–large zucchinis (about 1.5 lbs)
* 2/3 cup chopped parsley
* 2 slices whole wheat bread
* 1 tsp dried oregano
* 1 tsp chopped rosemary
* 6 tbsp unsalted butter
* 4 tbsp olive oil
* 6 cloves garlic, minced
* 1 ½ cups dry white wine
* Zest of 4 lemons
* Juice of 1 lemon
* 1 tsp calabrian chile oil (optional)
* 2 lbs medium peeled and deveined shrimp, tails removed
* Fresh ground black pepper, to taste
* Morton ® Salt Fine Sea Salt, to taste – about a pinch or ½ teaspoon
* Morton® Coarse Kosher Salt - A pinch or ½ teaspoon

**Directions**

1. Preheat oven to 350F. Run zucchinis through spiralizer. Break whole wheat bread into pieces, season with Morton® Coarse Kosher Salt and black pepper, and toss lightly in 1 tsp olive oil. Place on baking sheet and bake at 350F for 8-10 minutes or until bread is dried throughout.
2. Place toasted bread, the zest of 2 lemons, 1 clove minced garlic, half of the chopped parsley, rosemary and dried oregano into a food processor and pulse until combined.
3. Heat butter and 2 tablespoons of oil in a large skillet until butter starts to foam over medium-high heat. Add garlic and cook, stirring until garlic is softened, about 2 minutes. Add white wine and lemon zest and cook until all the alcohol is cooked out, and the sauce is slightly reduced, about 3-4 minutes. Add shrimp, ½ tsp Morton® Fine Sea Salt and fresh cracked black pepper. Cook until shrimp curls into a C shape and turns slightly pink, about 3 minutes.
4. Add Zucchini noodles, the rest of the chopped parsley, the juice from one lemon and a drizzle of Calabrian chili oil. Toss until noodles are well coated and softened slightly, about 3 minutes.
5. Plate warm noodles and shrimp in a shallow pasta bowl, top with seasoned bread crumbs.