

## Tangy Lemon Pepper Shrimp

Prep Time: 2 minutes

Cook Time: 9 minutes

Makes: 2 - 3 servings



1 carton (16 oz) SeaPak® Shrimp Scampi, frozen

1 tsp lemon pepper

2 tbs Dijon mustard

½ cup dry white wine

HEAT large sauté skillet on medium for 1 minute.

ADD frozen shrimp to pan and sauté 6 minutes.

WHISK lemon pepper, Dijon mustard and wine in a small bowl. Pour mixture over shrimp. Stir well to incorporate all ingredients. Simmer for additional 3 to 5 minutes (or until shrimp are fully cooked), stirring frequently.

SERVE shrimp over pasta or rice.

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