

## **SHRIMP SCAMPI**

### **Ingredients:**

**1 cube butter  
Dijon mustard  
Crushed garlic  
Lemon juice  
White wine  
Fresh tomato  
Chives  
Fresh mushrooms  
Prawns**

**Melt 1 cube butter in skillet and add the following:**

**1 tbsp Dijon, 1 tsp crushed garlic, 2 tbsp lemon juice and ¼ cup white wine. Stir until smooth.**

**Add 3-4 fresh mushrooms, cook on low until mushrooms are done, then add ½ fresh tomato chopped fine and ¼ cup chopped chives.**

**Last, add prawns and cook on low heat until prawns are warm throughout.**

**Serve with sourdough French bread or over angel hair pasta.**