**GREEN MOUNTAIN CHEF**

Wild Mushroom Shrimp Scampi-

                    •RECIPE•

Ingredients:

•linguine pasta                   8oz

•wild mushrooms              1cup

•avocado oil                       1oz

•shrimp                               8oz

•onion yellow, diced          1/2ea

•garlic cloves, chopped    4ea

•asparagus steamed         8oz

•tomato                               4oz

•Chardonnay wine             1/2cup

•lemon, fresh juiced           1ea

•Old Bay                              Pinch

•salt + pepper                    To taste

•cream                                 1 oz

•butter                                 2oz

Methodology:

1. Cook pasta and set aside.

2. Sauté mushrooms, set aside.

3. Sauté shrimp until half cooked.

4. add onions, continue cooking for another minute.

5. add garlic, continue cooking for 30 seconds.

6. add asparagus and tomato

7. Deglaze with wine and lemon then reduce by 75%.

8. Season with Old Bay, salt and pepper.

9. add cream and mix well.

10. add whole butter slowly until fully incorporated.