

# SHRIMP SCAMPI FLATBREAD

By: Simply Creative Chef Rob Scott

## Ingredients:

Yields 6 servings

3 tablespoons butter  
1 teaspoon olive oil  
8 ounces raw medium-sized shrimp, peeled and deveined  
3 cloves garlic, finely minced  
½ teaspoon kosher salt  
¼ teaspoon crushed red pepper flakes, more to taste  
1 teaspoon fresh lemon juice  
1 8-9" flatbread (or thin pizza crust)  
½ cup Italian cheese blend, shredded (I used mozzarella, Romano and parmesan)

## Directions:

- Preheat the oven to 425 degrees F
- Melt the butter and heat the olive oil in a medium saucepan
- Add the shrimp, garlic, salt, and pepper
- Cook over medium high heat, stirring occasionally, until the shrimp is pink and the garlic is fragrant, about 5 minutes – be careful not to burn the garlic
- Toss with the lemon juice
- Spoon the liquid onto the flatbread and brush it so it mostly coats the crust, making sure to hit the edges – this will help it brown
- Sprinkle the cheese over the top and then place the shrimp (I like to tuck them into the cheese so it holds them in place)
- Bake for 7-9 minutes