

## **Shrimp Scampi Foil Packets**

### **Ingredients**

1 1/2 pounds medium shrimp, peeled and deveined  
1/2 cup unsalted butter, melted  
2 tablespoons dry white wine  
4 cloves garlic, minced  
1 tablespoon chopped fresh rosemary  
1 tablespoon chopped fresh thyme leaves  
1 tablespoon freshly squeezed lemon juice, or more, to taste  
Zest of 1 lemon  
1/2 teaspoon crushed red pepper flakes  
Kosher salt and freshly ground black pepper, to taste  
2 tablespoons chopped fresh parsley leaves

### **Instructions**

1. Preheat a gas or charcoal grill over high heat.
2. In a large bowl, combine shrimp, butter, wine, garlic, rosemary, thyme, lemon juice, lemon zest and red pepper flakes; season with salt and pepper, to taste.
3. Cut four sheets of foil, about 12-inches long. Divide shrimp mixture into 4 equal portions and add to the center of each foil in a single layer.
4. Fold up all 4 sides of each foil packet over the shrimp, covering completely and sealing the packets closed.
5. Place foil packets on the grill and cook until just cooked through, about 10-12 minutes.
6. Serve immediately, garnished with parsley, if desired.