



**Slap Ya Mama**

Slap Ya Mama Cajun Products

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## Shrimp Scampi W/ Spaghetti Squash

### Ingredients:

- 2 - 3 1/2 pound spaghetti squash
- 6 Tbsp butter, divided
- 1 1/2 pound large shrimp; fresh, peeled, deveined & rinsed
- 2 large shallots, diced
- 4 cloves garlic, minced
- 1 cup dry white wine
- 1/2 cup chicken broth
- 1/2 cup heavy whipping cream
- 2 Tbsp capers
- 1 tsp [Slap Ya Mama Original Blend Seasoning](#)
- 1 tsp [Slap Ya Mama Hot Blend Seasoning](#)
- 1/4 cup fresh parsley, chopped

### Directions:

Preheat oven to 375 degrees F. Using a fork, pierce squashes all over. Place on baking sheet and bake for 1 hour and 30 minutes or until tender. Let cool 15 minutes. Slice squash in half lengthwise. Using a spoon, scoop out seeds and discard. Using a fork, shred squash meat into a large bowl and set aside. Toss out skin. In a large cast iron skillet, melt 1 Tbsp of butter over medium-high heat. Add shrimp and 1 tsp of [Slap Ya Mama Original Blend Seasoning](#) and cook until shrimp are pink and firm, about 5 minutes. Remove shrimp and set aside. In the same skillet, add 1 Tbsp of butter over medium-high heat. Add shallots and garlic, sauté for about 5 minutes, stirring occasionally. Add white wine and chicken broth, increase heat to high. Bring to a boil and let boil until liquid is reduced by two-thirds. Reduce heat to medium-low. Stir in remaining 4 Tbsp of butter, cream, capers and 1 Tbsp of [Slap Ya Mama Hot Blend Seasoning](#). Cook until butter is completely melted. Stir in squash and shrimp. Top with chopped parsley and serve.

**Serves Approximately 6**