



SCAMPI *with Herb and Balsamic Sauce*

4 servings

1	red onion, finely chopped	1
½ cup	PASTENE Extra Virgin Olive Oil	125 mL
1 tsp	chopped fresh rosemary	5 mL
2 tsp	chopped fresh basil	10 mL
1 tbsp	PASTENE Balsamic Vinegar	15 mL
¼ tsp	black pepper	1 mL
1 lb	raw medium scampi, shelled and deveined	500 g
1	leek, white part only, in julienne strips	1
8	small pattypan squash	8
	PASTENE Grated Parmesan Cheese	
	salt and pepper	

- Combine onion, ½ cup (125 mL) olive oil, rosemary, basil, vinegar and pepper. Pour mixture over scampi. Toss to coat and let marinate 30 minutes.
- Meanwhile, cook julienned leek in boiling salted water 2 minutes. Drain and reserve.
- Cook pattypan squash in boiling salted water for 8 minutes. Drain, quarter and set aside.
- Heat scampi marinade in a skillet over medium-high heat. Add scampi and cook about 5 minutes, turning once.
- Season leek and squash with salt and pepper. Serve with scampi and some of the hot marinade sauce, garnished with grated Parmesan shavings.