

# Greg's Firehouse Scampi

## Ingredients

1 lb. box spaghetti or linguini  
½ cup butter (1 stick)  
3 tablespoons olive oil (or your favorite oil)  
1 medium green bell pepper, seeded and chopped  
1 medium onion, chopped  
1 teaspoon salt  
1 ½ teaspoons garlic powder  
1 teaspoon Italian seasoning  
1 teaspoon ground black pepper  
1 8oz. package mushrooms, sliced  
1 lb. large shrimp (21-30 per lb.), cooked and tails removed  
1 28oz. can diced tomatoes, drained  
Grated Parmesan or Romano cheese

## Mise en place! (Everything in its place)

### Directions

1. In large saucepan over medium heat, melt butter. Add oil.
2. Stir in bell pepper, onion, salt and spices. Sauté 7-10 minutes, until vegetables are softened.
3. While the onions and peppers are cooking, prepare spaghetti or linguini according to package directions. Drain and **do not** rinse.
4. Add the mushrooms and shrimp to the onion-pepper mixture. Sauté approximately 5-7 minutes more, until the mushrooms are cooked through and they give up their juices.
5. Add the shrimp mixture to the pasta. Add tomatoes and mix. Cover and let stand for 10 minutes. Transfer to serving platter or individual plates. Sprinkle with cheese. Serves 5-6.

[Link to Video](#)