

Shrimp Scampi in Light Cream Sauce (Crowd Favorites, Light & Delicious)



- ¼ cup unsweetened almond milk
- 5 Tbsp. plain Greek yogurt
- Juice of 1 lemon, optional
- 2 Tbsp. Halladay's Scampi Bistro Pasta Seasoning
- ½ cup yellow and orange bell pepper, sliced
- 1 lb. wheat pasta, cooked and drained
- 1 lb. shrimp, peeled and washed

Heat a non-stick skillet over medium heat, add cooking spray and peppers and cook for 2-3 minutes. Add almond milk yogurt and lemon into the sauce and add seasoning; simmer for 5 minutes to thicken. In a separate skillet, add shrimp and cook through, about 3-5 minutes, flipping occasionally. Toss pasta and shrimp with sauce; season with black pepper to taste. Serve immediately.