

Rustic Scampi
(Scampi alla Campagnola)

INGREDIENTS:

Servings: 2 people

Lemon slice	1
Fresh scampi	1 1/2 pounds
Arugula	1 large bunch
Cherry tomatoes	6 1/2oz
Small, red onion	1
Salt	to taste
Olive oil	3 tbs

Servings: 4 people

Lemon slices	2
Fresh scampi	2 1/2 pounds
Arugula	1 large bunch
Cherry tomatoes	12 1/2 oz
Red onion	1
Salt	to taste
Olive oil	1/2 cup

Servings: 6 people

Lemon slices	3
Fresh scampi	4 1/2 pounds
Arugula	1 large bunch
Cherry tomatoes	1 1/4 pounds
Small, red onions	2
Salt	to taste
Olive oil	1/2 cup

Servings: 8 people

Lemon slices	4
Fresh scampi	5 3/4 pounds
Arugula	1 large bunch
Cherry tomatoes	1 3/4 pounds
Red onions	2
Salt	to taste
Olive oil	3/4 cup

Servings: 10 people

Lemon slices	5
Fresh scampi	6 3/4 pounds
Arugula	1 large bunch
Cherry tomatoes	2 pounds
Small, red onions	3
Salt	to taste
Olive oil	3/4 cup

Servings: 12 people

Lemon slices	6
Fresh scampi	8 1/4 pounds
Arugula	1 large bunch
Cherry tomatoes	2 1/2 pounds
Red onions	3

Salt
Olive oil

to taste
3/4 cup

TOOLS:

Stock pot
Slotted spoon
Bowl
Chef's knife
Cutting board

PREPARATION:

Bring a large pot of lightly-salted water to a boil. Add the lemon. *Drop the scampi in the water* and cook, covered, for 10 minutes over moderate heat.

Arrange the arugula on a plate. Remove the scampi and refresh in cold water. *Halve the scampi.* *Clean the scampi* and rinse them in cold water. *Arrange the scampi on the plate.* Thinly slice the red onion. Halve the tomatoes. Place the tomatoes over the scampi. Add any remaining arugula, red onion and salt. Drizzle the olive oil over and serve.

This recipe comes from the *Grotto Palazzese*.