

## Savory Pecan Shrimp Scampi over Spaghetti Squash

*Recipe courtesy of Liz Burrell from Big Green Egg Culinary Center*

### Ingredients

1¼ lbs. large shrimp, peeled and deveined  
2 tbsp Big Green Egg Savory Pecan Seasoning  
3 tbsp olive oil, divided plus more to coat the pans  
1 (2-3 pounds) spaghetti squash  
2 tablespoons unsalted butter  
3 cloves garlic, minced  
1 shallot, minced  
¼ cup dry white wine  
½ cup fresh basil leaves  
1 tbsp freshly squeezed lemon juice  
2 tbsp freshly grated Parmesan  
Kosher salt and freshly ground black pepper, to taste

### Equipment

EGGspander  
Half convEGGtor Stone  
Big Green Egg Roasting and Drip Pan  
Big Green Egg Bamboo Skewers (soaked in water for 30 minutes)  
Big Green Egg Cast Iron Skillet

### Method

Set the EGG up at 375°F/190°C with an EGGspander (add a Half convEGGtor Stone on one side for indirect cooking, leave direct on the other side).

Coat the shrimp with 1 tablespoon extra-virgin olive oil and Savory Pecan Seasoning; then thread them onto the bamboo skewers.

Grease the roasting pan with a thin layer of extra virgin olive oil. Cut the squash into 1½ inch rounds; coat with 2 tablespoons extra virgin olive oil and season with salt. Place the squash rounds into the roasting pan, and place on the indirect side of the EGG. Roast until tender, about 35-45 minutes. Remove from the EGG, and let rest for 10 minutes.



Place the Cast Iron Skillet on the indirect side to preheat. Melt butter and a drizzle of olive oil; add garlic and shallots. Cook, stirring occasionally. Add the white wine and let the mixture cook down about 25%.

Using a fork, shred the fleshy part of the squash into strands. Add the squash to the skillet. Cook, stirring occasionally, until the squash is heated through, about 2-3 minutes. Chiffonade the basil, then add the basil and lemon juice to the skillet; season with salt and pepper to taste.

While the skillet mixture is heating, grill the shrimp for 2 minutes on each side on the direct side of the EGGspander. Add the squash “noodles” to a bowl. Serve immediately, topped with shrimp and Parmesan.

