

CHICKEN & SHRIMP SCAMPI CASSOULET

Chef/Owner David Burke, davidburke & donnatella, New York City

Yield: 4 servings

method

- Heat 2 tablespoons olive oil in a large skillet over medium-high heat; sauté shrimp and chicken until cooked and tender (approx. 3 – 4 minutes). Remove contents from skillet and set aside.
- Add remaining tablespoon of olive oil to skillet and return to heat. Sauté onion and garlic until lightly browned. Add chicken stock, edamame, tomato, chives, lemon juice, and butter. Bring mixture to a boil, reduce heat to medium-low, and simmer for 10 – 15 minutes. Remove skillet from heat; season to taste with salt and pepper. Add shrimp and chicken to skillet and stir until well combined.
- Divide mixture between four ramekins or oven-proof bowls. Spread ***Shrimp Scampi Spreadables*** over the mixture and top with bread crumbs. Place under broiler until golden brown.

Variation: White beans may be substituted for edamame.

ingredients

- 3 tablespoons olive oil
- 12 small shrimp (approx. ½ pound), cleaned and de-veined
- 2 large boneless skinless chicken breasts, cut into large chunks
- ½ yellow onion, minced
- 6 cloves garlic, minced
- 2 cups chicken stock
- 2 cups edamame, cooked
- ½ cup tomato, chopped
- ¼ cup chives, chopped
- ¼ cup lemon juice
- 2 tablespoons butter
- Salt and pepper to taste
- 2 cups ***Shrimp Scampi Spreadables***, room temperature
- 1 cup bread crumbs

"I like Crab Creole Spreadables because it has some real zing to it. Fondues with our cheeses are also great!"

Rhonda Meyer,
Assistant Packaging Supervisor and Label Inventory Specialist