

## Seafood

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# Garlic Shrimp

Rachael Ray

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**Servings: 4**

**3 tablespoons butter**

**1 pound large shrimp, peeled (tails on) and deveined**

**3 cloves garlic, chopped**

**2 tablespoons cilantro, chopped**  
**lime wedges**

Heat a skillet over medium-high.

Add two tablespoons of the butter and the shrimp. Cook, undisturbed, for 1 minute.

Stir in the garlic for 30 seconds. Season.

Off heat, toss with the remaining one tablespoon of butter and the cilantro.

Squeeze in the lime.

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Per Serving (excluding unknown items): 202 Calories; 11g Fat (48.2% calories from fat); 23g Protein; 2g Carbohydrate; trace Dietary Fiber; 196mg Cholesterol; 258mg Sodium. Exchanges: 0 Grain(Starch); 3 1/2 Lean Meat; 0 Vegetable; 1 1/2 Fat.