

Lemon Garlic Butter Shrimp

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Servings: 4

*1/3 cup butter, divided
4 cloves (one tablespoon)
garlic, minced
1 3/4 pounds shrimp,
peeled and deveined, tails
intact
Kosher salt (to taste)
freshly ground black pepper
(to taste)
juice of 1/2 lemon (two
tablespoons)
2 tablespoons water
fresh chopped parsley (for
garnish)*

Preparation Time: 10 minutes**Cook Time: 10 minutes**

In a large skillet over medium-high heat, melt two tablespoons of butter. Add the garlic. Cook until fragrant, 1 minute.

Fry the shrimp and add salt and pepper, to your taste. Cook for 2 minutes on one side, while stirring occasionally. Flip the shrimp and cook for 2 minutes on the other side until JUST beginning to turn pink.

Add in the remaining butter, lemon juice and water. Cook, while stirring, until the butter melts and the shrimp have cooked through (do not overcook them). Remove from the heat. Taste test and add more lemon juice, salt or pepper, if needed to suit your tastes.

Garnish with fresh chopped parsley. Serve over rice or pasta.

Per Serving (excluding unknown items): 349 Calories; 18g Fat (49.1% calories from fat); 40g Protein; 3g Carbohydrate; trace Dietary Fiber; 343mg Cholesterol; 449mg Sodium. Exchanges: 5 1/2 Lean Meat; 0 Vegetable; 3 Fat.