

GARLIC BUTTER SHRIMP

Equipment

None

Ingredients

3	tbsp	extra-virgin olive oil
1	lb	jumbo shrimp (peeled and deveined)
1	tsp	kosher salt
1/4	tsp	crushed red pepper
6	med	garlic cloves (grated)
3	tbsp	unsalted butter (cut into pieces)
2	tbsp	fresh parsley, chopped
1	tbsp	lemon juice (about 1 lemon)
		crusty bread



Directions

- Heat oil in a large heavy-duty skillet over medium-high. Add shrimp, salt, and crushed red pepper; cook, stirring occasionally, until shrimp are almost cooked through, about 3 minutes.
- Add garlic during final 1 minute of cooking time. Add butter; cook, stirring constantly, until butter is melted and shrimp are opaque throughout, about 1 minute.
- Remove from heat, and stir in parsley and lemon juice. Serve with crusty bread.