

GARLIC BUTTER SHRIMP

ingredients:

- 4 tablespoons butter
- 1 lb. Wild Jumbo Shrimp 16/20 Count
(peeled, deveined and tails removed if desired)
- Salt and pepper to taste
- 1 teaspoon Italian seasoning
- 2-3 teaspoons minced garlic
- the juice of 1 lemon
- 1 tablespoon chopped parsley

directions:

1. Place the butter in a large pan and melt over medium high heat.
2. Add the shrimp and season with salt, pepper and Italian seasoning
3. Cook for 3-5 minutes, stirring occasionally, until shrimp are pink and opaque.
4. Add the garlic and cook for 1 more minute.
5. Stir in the lemon juice and parsley, then serve over a bed of angel hair pasta. Enjoy!



Makes 4
Servings