

## Shrimp with Tomato Lemon Sauce

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Persons 4

## Ingredients

- 2 lbs raw shrimp, peeled and deveined
- sea salt and ground pepper, to taste
- 1 Tbsp olive oil or avocado oil
- 1 Tbsp grass-fed butter or ghee
- 2 shallots, finely diced
- 5 cloves fresh garlic, thinly sliced
- 2 cups cherry tomatoes, halved
- 1/2 cup chicken bone broth
- 1 Tbsp white wine vinegar
- 1 Tbsp fresh lemon juice
- 2 tsps fresh lemon zest
- 2 Tbsps freshly chopped Italian parsley, to garnish
- fresh basil if desired

## Instructions

1. Pat your shrimp dry with a paper towel and season lightly with sea salt and pepper on both sides.
2. Heat the oil and melt the butter in a large skillet over medium heat.
3. Cook your shrimp until pink and opaque, around 3-4 minutes, then set aside on a plate and cover to keep warm.
4. In the same preheated skillet, saute the shallots for 2-3 minutes.
5. Add in the cherry tomatoes, garlic, chicken broth, white wine vinegar, lemon juice, and zest to the skillet and bring the sauce to a simmer, reducing the heat to medium-low.
6. Allow the sauce to cook for 5 minutes, or the sauce thickens a bit.
7. Return your cooked shrimp into the sauce, stir to heat through, and garnish with freshly chopped parsley and basil.