

Garlic Butter Shrimp Scampi

#cooking/recipe

#2019/November

#cooking/30 Minutes or Less#

#cooking/dinner

#cooking/side dish#

Garlic Butter Shrimp Scampi - Damn Delicious

Ingredients

1/2 cup unsalted butter, cubed
4 cloves garlic, minced
1 medium shallot, minced
1/4 teaspoon crushed red pepper flakes
1 1/2 pounds medium shrimp, peeled and deveined
Kosher salt and freshly ground black pepper, to taste
3 tablespoons chopped fresh parsley leaves
1 tablespoon freshly squeezed lemon juice
2 teaspoons lemon zest

Process

Melt butter in a large skillet over medium heat. Add garlic, shallot and red pepper flakes, and cook, stirring frequently, until fragrant, about 2 minutes.

Add shrimp; season with salt and pepper, to taste. Cook, stirring occasionally, until pink and cooked through, about 3-4 minutes.

Stir in parsley, lemon juice and lemon zest.

Nutrition

Servings: 4

Calories:

Fat:

Carbs:

Protein: