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219

Shares

# Sriracha-Buttered Shrimp

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## INGREDIENTS

- 2 tablespoons butter
- 6 tablespoons Sriracha
- 3 cloves minced garlic
- 1 pound head-on shrimp
- 1 tablespoon lemon zest
- 2 tablespoons minced fresh mint
- 2 tablespoons minced fresh basil

## PREPARATION

[View Step-by-Step Directions](#)

Whip butter with Sriracha and melt in skillet.

Sauté minced garlic in it and toss in shrimp. Just before they're done, add lemon zest and mint and basil and let them wilt.

## KEYWORDS

Appetizers, Basil Recipes, Butter Recipes, Citrus Recipes, Dinner, Garlic Recipes, Herb Recipes, Lemon Recipes, Marinade Recipes, Mint Recipes, Party Appetizer Recipes, Seafood Recipes, Shellfish Recipes, Shrimp Recipes, Sriracha Recipes

## NUTRITIONAL INFORMATION

One serving contains:

- Calories (kcal) 142.8
- %Calories from Fat 41.2
- Fat (g) 6.5
- Saturated Fat (g) 3.8
- Cholesterol (mg) 183.1
- Carbohydrates (g) 1.6
- Dietary Fiber (g) 0.4
- Total Sugars (g) 0.4
- Net Carbs (g) 1.2
- Protein (g) 18.4

• Sodium (mg) 753.0

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