

Pan Seared Shrimp with Garlic-Lemon Butter

Ingredients

1 1/2 lbs shrimp, peeled & deveined 1/4 tsp pepper
3 tbsp butter, softened 1/8 tsp sugar
1 medium garlic clove, minced
1 tbsp lemon juice
2 tbsp fresh parsley leaves, chopped
1/8 tsp salt
2 tbsp vegetable oil
1/4 tsp salt

Directions

Beat butter with a fork in a small bowl until light and fluffy. Stir in garlic, lemon juice, parsley & 1/8 tsp salt until combined. Set aside.

Heat 1 tbsp oil in a large skillet over high heat until smoking. Meanwhile, toss shrimp, salt, pepper and sugar in a medium bowl. Add half of shrimp to pan in a single layer and cook until pink, about 1 minute. Flip shrimp and let stand until almost done, about 30 seconds. Transfer shrimp to a large plate.

Repeat with remaining oil and shrimp. After second batch has stood off the heat, combine all shrimp in skillet, along with flavored butter, and toss to combine. Cover skillet and let stand until shrimp are cooked through, 1-2 minutes.

* Cooking time will vary, depending on size of shrimp.

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