

LEMON GARLIC SHRIMP SKILLET



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Medium Shrimp, Peeled and Deveined	1 lb.	Juice Of Lemon	1 lb.
Garlic Cloves, Minced	3	White Vinegar	3
Kosher Salt and Ground Pepper	To Taste	Water or Broth	To Taste
Extra-virgin Olive Oil	1½ Tbsp.	Fresh Parsley, Chopped	1½ Tbsp.
Lemon Thinly Sliced	1	Crushed Red Pepper Flakes	1



PREPARATION

- Season the shrimp with minced garlic, salt, and ground pepper. Toss to coat the shrimp evenly.
- Heat the olive oil in a large skillet over medium heat.
- Add the seasoned shrimp to the skillet and cook for 2-3 minutes per side, until they turn pink. Remove the cooked shrimp from the skillet and set aside.
- In the same skillet, add the lemon slices and cook for 2-3 minutes until they begin to soften and release their juices.
- Add the lemon juice, white vinegar, and water or broth to the skillet. Stir well to combine.
- Bring the mixture to a simmer and let it cook for about 2-3 minutes, allowing the flavors to meld together.
- Return the cooked shrimp to the skillet and toss them with the lemon-garlic sauce.
- Cook for an additional 1-2 minutes until the shrimp are heated through and coated with the sauce.
- Remove from heat and garnish with freshly chopped parsley.
If desired, sprinkle crushed red pepper flakes on top for a touch of heat.
- Enjoy your flavorful Lemon Garlic Shrimp Skillet!