

GARLIC SHRIMP AND LEEKS



SERVING SIZE

6



INGREDIENTS

ITEM

Olive Oil, Divided
Garlic Cloves, Chopped
Medium Leeks, Chopped
Shrimp
Lemon Peel

QUANTITY

3 Tbsp.
4
2
2 Lbs.
1 Tsp.

ITEM

Cayenne Pepper
Dried Oregano
Handful Fresh Parsley, Chopped
Salt And Pepper

QUANTITY

½ Tsp.
1 Tsp.
1
To Taste



PREPARATION

- Heat 2 tbsp. of olive oil in a large skillet over medium heat.
- Add chopped garlic and sauté until fragrant, about 1 minute.
- Add the chopped leeks, season with a little salt and pepper, and cook for 5-6 minutes until softened. Transfer to a plate and set aside.
- In the same skillet, heat the remaining tablespoon of olive oil over medium-high heat. Add the shrimp in a single layer.
- Season shrimp with lemon peel, cayenne pepper, oregano, salt, and black pepper.
- Cook for 2-3 minutes per side, until shrimp turn pink and opaque.
- Return the leeks and garlic mixture to the skillet. Toss everything together until well combined and heated through.
- Garnish with chopped parsley before serving. Enjoy!