

Garlic Butter Shrimp

Prep Time 10 minutes

Cook Time 10 minutes

Total Time 20 minutes

Yield 4 servings

An amazing flavor combination of garlicky, buttery goodness - so elegant and easy to make in 20 min or less!

Ingredients

- 8 tablespoons (1 stick) unsalted butter, divided
- 1 1/2 pounds medium shrimp, peeled and deveined
- Kosher salt and freshly ground black pepper, to taste
- 5 cloves garlic, minced
- 1/4 cup chicken stock
- Juice of 1 lemon, or more, to taste
- 2 tablespoons chopped fresh parsley leaves

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Instructions

- Melt 2 tablespoons butter in a large skillet over medium high heat. Add shrimp, salt and pepper, to taste. Cook, stirring occasionally, until pink, about 2-3 minutes; set aside.
- Add garlic to the skillet, and cook, stirring frequently, until fragrant, about 1 minute. Stir in chicken stock and lemon juice. Bring to a boil; reduce heat and simmer until reduced by half, about 1-2 minutes. Stir in remaining 6 tablespoons butter, 1 tablespoon at a time, until melted and smooth.
- Stir in shrimp and gently toss to combine.
- Serve immediately, garnished with parsley leaves, if desired.