

Creamy Garlic Butter Shrimp with Cheese Sauce

A rich and flavorful shrimp dish featuring succulent shrimp sautéed in garlic butter, topped with a creamy cheese sauce.

Perfect for a quick and indulgent main course.



Main Dish

20 min

Total time

Easy

Difficulty

450

kcal / serving

Ingredients

- 100g shrimp, peeled and deveined
- 1 tbsp butter
- 2 cloves garlic, minced
- 100ml milk
- 50g shredded cheese (cheddar or mozzarella)
- Salt and pepper to taste
- 1 tsp olive oil
- Fresh parsley for garnish (optional)

Steps

- 1 Heat olive oil and half the butter in a skillet over medium heat.
- 2 Add minced garlic and sauté until fragrant, about 1 minute.
- 3 Add shrimp, season with salt and pepper, and cook until pink and opaque, about 2-3 minutes per side. Remove shrimp and set aside.
- 4 In the same skillet, melt the remaining butter.
- 5 Slowly add milk while stirring continuously.
- 6 Add shredded cheese and stir until melted and smooth.
- 7 Return shrimp to the skillet and coat with the cheese sauce.
- 8 Cook for another 1-2 minutes until everything is heated through.
- 9 Garnish with fresh parsley if desired and serve immediately.