

Garlic Butter Shrimp with Lemon Zest

A quick and flavorful shrimp dish sautéed in garlic butter with a fresh hint of lemon zest. Perfectly balanced and ready in minutes for a satisfying main course.



Main Dish

15 min

Total time

Easy

Difficulty

280

kcal / serving

Ingredients

- 150g shrimp, peeled and deveined
- 1 tbsp unsalted butter
- 2 garlic cloves, minced
- 1 tsp lemon zest
- 1 tbsp fresh lemon juice
- Salt and black pepper to taste
- 1 tbsp chopped fresh parsley
- Optional: pinch of red chili flakes

Steps

- 1 Rinse the shrimp and pat dry.
- 2 Heat butter in a skillet over medium heat.
- 3 Add minced garlic and sauté for 1 minute until fragrant.
- 4 Add shrimp to the skillet, season with salt, pepper, and chili flakes if using.
- 5 Cook shrimp for 2-3 minutes on each side until pink and opaque.
- 6 Stir in lemon zest and lemon juice, cook for another minute.
- 7 Remove from heat, sprinkle chopped parsley on top.
- 8 Serve immediately, optionally with a side of steamed vegetables or rice.