

Garlic Butter Shrimp with Lemon Zest

Indulge in this quick and flavorful Garlic Butter Shrimp dish, perfectly seasoned and enhanced with a hint of lemon zest. It's a delightful main course that can be whipped up in no time, making it ideal for a busy evening or an impressive dinner party.



Main Dish

15 min

Total time

easy

Difficulty

320

kcal / serving

Ingredients

- 200g shrimp, peeled and deveined
- 2 tablespoons unsalted butter
- 2 cloves garlic, minced
- 1 teaspoon lemon zest
- 1 tablespoon lemon juice
- Salt and pepper to taste
- Fresh parsley for garnish

Steps

- 1 In a medium skillet, melt the butter over medium heat.
- 2 Add minced garlic and sauté for about 30 seconds until fragrant.
- 3 Add the shrimp to the skillet, season with salt and pepper, and cook for 2-3 minutes until they turn pink.
- 4 Stir in the lemon zest and lemon juice, cooking for an additional minute.
- 5 Remove from heat, garnish with fresh parsley, and serve immediately.