Garlic Butter Potatoes, Shrimp and Broccoli

ingredients

1 Bag of Raw Shrimp Jumbo Or Large
1 16 oz bag of broccoli
4 to 5 Red Potatoes (leave skin on cut in chunks)
1 Bag Of Mild Cheddar Cheese (1 or two cups)
TBSP of Garlic powder
Chopped Parsley or Dried Parsley
1/2 stick of BUTTER For the Potatoes/Shrimp
Garlic Powder
Old Bay seasoning

Directions

Start off boiling your red potatoes, cooking them until they’re firm not all the way soft about 15 mins. Then start your Broccoli add a pinch of salt let cook for about 10 mins . After your potatoes are firm drain them , then back in the pot add butter, minced garlic and Parsley, some salt and pepper. flipping everything together with the spatula . Let that cook on low . Then start on your shrimp adding butter in the pan , add your shrimp whatever seasoning you like to use , add some old bay seasoning, not so much just to taste . Let that cook, you can add as much butter as you want . Then incorporate everything together in one pan and mix it all together. Taste it to see if you need to add anymore seasoning or butter . Then Add the Cheese and parsley and let it melt for a good 5 mins
Let cool 2 minutes and serve