

Lemon Butter Baked Shrimp

Shrimp is a gift from God. It's insane how it changes everything it touches. Today, I made this lemon butter baked shrimp as a side dish, it was magnificent.

You'll Need:

- 1 lb of cleaned, peeled and deveined raw shrimp.
- 8 tbsps of melted butter.
- 3 minced cloves of garlic.
- 1 packet of good seasons Italian all natural seasoning.
- 1 $\frac{1}{2}$ sliced into circles lemon.
- 1 tbsp of dried parsley leaves.
- 1 tsp of ground black pepper.

How to:

Mix together the melted butter and garlic and pour into a 9×11 glass casserole dish evenly.

Layer the lemon slices over the butter and top with the shrimp.

Season with the Italian seasoning and sprinkle parsley flakes and pepper over the top.

Preheat the oven to 350° and bake until the shrimp is cooked through.

Simple, easy and lemony! Lemon brings the best of fish, and when it comes to shrimp it's makes it perfect! Give this recipe a shot, you will love it.