

LEMON BUTTER BAKED SHRIMP

Ingredients:

1 lb. raw shrimp, cleaned, peeled and deveined
8 Tbs. butter (1 stick), melted
3 cloves garlic, minced (my addition)
1 packet of Good Seasons Italian all natural seasoning
1 1/2 lemon, sliced into circles
1 Tbs. dried parsley leaves
1 tsp. black pepper, ground

Directions:

Preheat the oven to 350 degrees F.

In a small bowl, mix the melted butter with minced garlic, and pour into a 9x11 inch glass casserole dish, spreading it all over the bottom of the dish.

Arrange the lemon slices on top of butter, forming a single layer.

Arrange the cleaned and deveined shrimp on top of the lemon slices.

Sprinkle the Italian Seasoning over the shrimp.

Sprinkle the parsley flakes and pepper on top of that.

Bake uncovered in the preheated oven for 15 minutes.

Source : littlebitofeverythingne.com