

# Lemon Garlic Shrimp !

**Lemon Garlic Shrimp :**

## **Ingredients**

1 pound peeled and deveined uncooked large shrimp

1/2 teaspoon kosher salt

1/4 teaspoon freshly ground black pepper

1/8 teaspoon cayenne pepper

3 tablespoons Land O Lakes® Butter with Canola Oil – divided

1 small shallot – minced

1 cup chicken stock

1/2 cup dry white wine or low-sodium chicken stock or broth

4 cloves garlic – minced

1 small lemon

1 tablespoon chopped fresh rosemary or thyme – optional but definitely worthwhile!

1/4 cup chopped fresh parsley

## **Instructions**

Pat the shrimp dry with paper towels and place in a large bowl. Sprinkle with salt, black pepper, and cayenne pepper. Toss to coat.

Heat 2 tablespoons of the Land O Lakes® Butter with Canola Oil in a large skillet over medium heat until it melts. Add the shallot and let cook 1 to 2 minutes, until it just begins to soften. Add the shrimp in a single layer and let cook

undisturbed for 1 minute. With tongs or a wide spatula, turn over the shrimp. Add the wine and garlic and chicken stock. Cook until the shrimp are no longer translucent and wine has reduced by half, about 2 to 3 minutes more.

Remove the skillet from the heat. Stir in the remaining 1 tablespoon Land O Lakes® Butter with Canola Oil. Zest the lemon directly over the skillet, then cut the lemon in half. Juice half of the lemon over the top and slice the other half into wedges for serving. Add the rosemary and parsley, then toss to combine.