



Big flavor, little effort — garlic butter shrimp in 15 minutes flat!

Garlic Butter Shrimp

Ingredients:

- 1 lb peeled & deveined shrimp
- 2 tbsp olive oil
- 2 tbsp butter
- 3 cloves garlic, minced
- Juice of 1/2 lemon
- Salt & pepper to taste
- Fresh parsley (optional)

Instructions:

- Heat olive oil in a skillet over medium heat.
- Add shrimp and season with salt and pepper.
- Add garlic and cook for 2–3 minutes, stirring often.
- Add butter and lemon juice, cooking until shrimp are pink and opaque (about 5–6 minutes total).
- Garnish with parsley and serve over pasta, rice, or salad.