

# LEMON GARLIC SHRIMP

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## INGREDIENTS

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3 tbsp. butter, divided	1 tsp. crushed red pepper flakes
1 lb. medium shrimp, peeled and deveined	sea salt
1 lemon, thinly sliced, plus juice	2 tbsp dry white wine (or water)
3 cloves garlic, minced	Freshly chopped parsley, for garnish

## PROCEDURE

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In a large skillet over medium heat, melt 2 tablespoon butter. Add shrimp, lemon slices, garlic, and crushed red pepper flakes, and season with salt.

Cook, stirring occasionally, until shrimp is pink and opaque, about 3 minutes per side.

Remove from heat and stir in remaining butter, lemon juice, and white wine.

Season with salt and garnish with parsley before serving.