

Easy Butterless Jumbo Shrimp



As the year progresses I have vowed to be healthier—ish. I recently found out that I am sensitive to dairy (which is tragic considering my addiction to cheese and butter) so I wanted to start posting some more sensitivity-conscious recipes. Starting off with something I love as equally as cheese...Shrimp! I make shrimp all. the. time. and as I go through this food blogging journey I am trying to find new ways to make the things that I love. Enjoy!

Serving Size: 4 (can vary)

What You'll Need

1 lb. Jumbo Shrimp

3 tbsp Olive Oil

3 Cloves of Garlic (minced)

Juice of 1 Lemon

Salt, Pepper

Chili Powder

Parsley Flakes (optional)

What To Do

Place jumbo shrimp in a bowl

Drizzle olive oil over shrimp, then toss

Season shrimp with salt, pepper and chili powder. Toss until shrimp are covered with seasoning

Place non-stick pan over medium-high heat

Put minced garlic in pan, and let cook for 1 minute. Stirring frequently

Place shrimp in pan, squeeze lemon juice over the shrimp

Cook shrimp for about 2-3 minutes on each side, until pink and opaque

(Optional) Sprinkle Parsley Flakes/

Serve hot and enjoy!