

Shrimp with Garlic Sauce

(serves 4)

INGREDIENTS:

- 1½ tablespoon extra virgin olive oil
- 1 pound shrimp, peeled and deveined
- salt
- 6 cloves garlic, minced
- ¼ teaspoon crushed red pepper flakes
- juice of 1 lemon
- 1 tablespoon caper brine
- ⅓ cup parsley, chopped
- 2 tablespoons butter, cut into 4 pieces, divided
- water

DIRECTIONS:

- Heat the olive oil in a skillet over high heat.
- Add the shrimp and season with salt.
- Cook until pink on one side, about 1 minute.
- Flip the shrimp and cook for 1 more minute, until pink on the other side.
- Add the garlic and red pepper flakes.
- Stir to combine and let cook for about 30 seconds.
- Add the lemon juice and caper brine.
- Stir again then add the parsley and 1 piece of the butter.
- Stir and let the butter melt.
- Reduce the heat to low and add the remaining butter.
- Once the butter melts, add a splash of water to thin out the sauce and serve immediately.