Garlic Butter Argentinian Red Shrimp





Instructions

- 1. Pat shrimp dry and season with salt and pepper.
- 2. Heat butter and olive oil in a skillet over medium-high heat.
- 3. Add garlic and sauté for 30 seconds.
- 4. Add shrimp and cook 2–3 minutes per side.
- 5. Squeeze lemon juice over top and sprinkle with parsley before serving.

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