

Lemon Garlic Shrimp

Disney's Boardwalk Resort

Spoodles

Servings: 6

Ingredients

- 1 ½ sticks unsalted butter
- 36 large shrimp, butterflied
- 3 cloves garlic, finely chopped, divided
- ¼ cup fresh lemon juice
- ½ tsp. kosher salt
- 1/8 tsp. freshly cracked black pepper
- ½ bunch parsley, roughly chopped

Directions

1. Melt half butter in a sauté pan.
2. Add shrimp and toss to coat.
3. Add half the garlic and cook 5 minutes or until shrimp are almost done - pink, firm and slightly opaque.
4. Add lemon juice and remaining garlic. Do not boil.
5. Season with salt and pepper; add parsley.
6. To serve, spoon sauce on top.

