



# Spicy Lemon Garlic Shrimp

Servings: 0 servings

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## Ingredients

- 2 pounds Raw Shrimp, Deveined, Shells On
- 2 sticks Cold Unsalted Butter Cut Into Pieces
- 1 teaspoon Kosher Salt
- 4 cloves Garlic, Peeled
- 1/4 cup Fresh Parsley
- 1/2 teaspoon Crushed Red Pepper
- 1 whole Lemon, Juiced

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## Directions

Preheat oven to 375 degrees. Rinse frozen shrimp to separate, then arrange in a single layer on a baking sheet.

In the bowl of a food processor, add cold butter, garlic, lemon juice, salt, parsley, and red pepper. Pulse until combined. Sprinkle cold butter crumbles over the shrimp.

Bake until shrimp is opaque and butter is hot and bubbly.

Serve with hot crusty bread. Peel and eat the shrimp, then dip the bread into the butter in the bottom of the pan.

Posted by Ree on December 26 2010

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