



Garlic Shrimp and Brie Margarita Style

Servings: **4 servings**

This take on Garlic Shrimp is sure to please the Brie lover in you. This is technically an appetizer, but makes a good dinner too.

Ingredients

- 1 Lb peeled and deveined raw shrimp (26-30 ct or larger) seasoned with salt and pepper
- 3 Tb butter (divided into 2 parts)
- 3 cloves minced garlic
- 1 wheel of Brie (trim the rind off the edges only)
- 1 Diced Roma Tomato
- Shredded Basil (maybe a quarter cup?; I used 2 thumb size 'wads' of leaves)
- French Bread sliced. (toasting it is optional)

Directions

- 1) Heat skillet over med-high heat, melt half the butter
- 2) Add shrimp and sauté. After 1 minute add the garlic. Cook until shrimp are slightly pink (about 2-3 minutes total)
- 3) Remove shrimp and all juices, save in a bowl
- 4) Add remaining butter to the pan, melt, then add the brie wheel. Sprinkle the Brie with basil. Let the Brie brown for 1-2 minutes (will form a nice crust)
- 5) Flip the brie, sprinkle with Basil and brown the other side. Cover the pan to help the brie melt a bit more. 1-2 Minutes tops.
- 6) Add the shrimp back into the pan, sprinkle with remaining basil and tomato. Heat for 30-60 seconds, then plate with French Bread.

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