

LEMON GARLIC SHRIMP

- 1 bag (12 oz) uncooked frozen shelled deveined large or medium shrimp, defrosted or 12 oz fresh shelled deveined shrimp
 - 1 Tbsp **TSG Outrageously Garlic Seasoning Blend**
 - 2 Tbsp extra virgin olive oil
 - 1 Tbsp fresh lemon juice
 - 2 tsp grated lemon peel
 - 2 tsp chopped fresh parsley
 - salt & pepper, to taste
1. Sprinkle shrimp with garlic seasoning; toss.
 2. Heat oil in large nonstick skillet over medium-high heat. Sauté shrimp until opaque in center, 3 to 4 minutes. Remove from heat. Stir in lemon juice, lemon peel and parsley. Season with pepper blend.

Makes 2 cups; 40-60 shrimp.

Notes:

Try Lemon Garlic Shrimp served over cooked pasta or rice.

For a vegetable side dish, recipe can be made with cooked broccoli or spinach in place of shrimp.

3 cups (12 oz) chopped cooked chicken may be substituted for shrimp.