

GARLIC BUTTER SAUTÉED SHRIMP

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COOK TIME: 20mins

SERVES: 2

CALORIES: 481 kcal (PER SERVING)

INGREDIENTS

450 g/1 lb shrimp, peeled and deveined
60 g/2 oz spinach
60 g/2 oz unsalted butter
3 tbsp olive oil
6 garlic cloves
1/2 cup dry white wine
2 tbsp fish sauce
1 tsp each: ground coriander, ground cumin,
cayenne pepper, black pepper, smoked paprika
2 tbsp lemon juice
bread, for serving

DIRECTIONS

Grate the garlic into a medium bowl. Add shrimp, 1 tbsp olive oil, fish sauce, coriander, cumin, cayenne pepper, smoked paprika and black pepper. Toss and set aside for 10 minutes. If you want to marinate them longer, no problem, transfer the shrimp to the fridge and chill for 30 minutes or up to 1 hour.

It's important to prepare everything fast and cook over a high heat. Heat the remaining 2 tbsp olive oil in a large skillet over high. Place the shrimp in a single layer, sear for 1 minute. Flip and sear the other side, 1 minute. Pour in white wine, cook for 1 minute. Add butter, stir until melted. Then add spinach and toss until wilted, 30 seconds to 1 minute max. Finish off with lemon juice and black pepper. Serve!

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