

# Zesty Shrimp Sauté

Time: 15 minutes

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## Instructions

1. Preheat a nonstick sauté pan over medium heat for 1 minute
2. Add garlic, red pepper flakes, pepper, and salt
3. Toast for 30 seconds
4. Increase heat to medium-high, add butter and allow to melt completely
5. Add shrimp and cook 1 minute on each side until flesh is opaque
6. Turn off heat
7. Add lemon juice and zest
8. Swirl pan until shrimp are evenly coated with sauce
9. Serve immediately or refrigerate for at least 2 hours and serve chilled

## Ingredients

- 1 teaspoon granulated garlic
- ½ teaspoon red pepper flakes
- ¼ teaspoon ground black pepper
- ¼ teaspoon kosher salt
- 1 teaspoon unsalted butter
- 1 pound shrimp, peeled and deveined (about 16 large shrimp)
- 2 tablespoons lemon juice
- ½ teaspoon lemon zest