

20-Minute Garlic Butter Shrimp Recipe - Quick & Delicious

Pan-Fried Garlic Butter Shrimp - Bold, Buttery, and Ready in 20 Minutes



TIME
20 min

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INGREDIENTS

- 1 lb large shrimp, peeled and deveined
- 3 tbsp unsalted butter
- 3 garlic cloves, minced
- 2 tbsp olive oil
- 1 tsp chili flakes (optional for heat)
- ... cup fresh parsley, chopped
- Salt and black pepper, to taste
- Juice of 1 lemon

DIRECTIONS

- 1.** Season the Shrimp: Lightly pat shrimp dry with paper towels, then season both sides with salt and black pepper.
- 2.** Cook the Shrimp: Heat olive oil in a large skillet over medium-high heat. Add shrimp in a single layer and cook for 2 minutes per side, until they turn pink and lightly golden. Transfer to a plate.
- 3.** Make the Garlic Butter Sauce: In the same skillet, melt the butter. Add minced garlic and chili flakes (if using). Stir for 1 minute, just until the garlic becomes fragrant-be careful not to burn it!
- 4.** Combine and Finish: Return the shrimp to the skillet and toss to coat in the garlic butter. Squeeze fresh lemon juice over everything and sprinkle with chopped parsley.
- 5.** Serve: Serve immediately. This dish is fantastic with:
- 6.** Steamed rice or buttered noodles
- 7.** Toasted baguette or quesadillas
- 8.** Over a light salad or sautéed greens

SWAPS & NOTES

I love-bold garlic, silky butter, a zing of lemon, and that irresistible shrimp sweetness with a subtle chili kick.

The quick prep time and minimal cleanup make it a lifesaver for busy nights when I still want something that feels indulgent.

It's also endlessly versatile-serve it with roasted veggies, tuck it into tacos, or toss it with linguine for a meal that tastes like it came from your favorite seafood spot.

Add shrimp in a single layer and cook for 2 minutes per side , until they turn pink and lightly golden.

TIPS FOR SUCCESS

Use large or jumbo shrimp for the best sear and juiciness.

For easy peeling, buy shrimp that are already deveined.

Add a dash of white wine to the pan for a fancier twist.

Shrimp cook quickly and can become rubbery if left too long.

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Original recipe: <https://chefmaniac.com/20-minute-garlic-butter-shrimp-recipe-quick-delicious/>