

Simple Garlic Shrimp: Quick, Flavorful & Your New Weeknight Go-To

Here's what you'll need to whip up this quick and tasty garlic shrimp:



TIME
15 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 tablespoon olive oil
- 1 tablespoon unsalted butter
- 1 pound large shrimp, peeled and deveined (fresh or thawed)
- 4-6 cloves garlic, minced (don't be shy here!)
- 1/4 cup dry white wine or chicken broth
- 1 tablespoon fresh lemon juice
- 1/4 teaspoon red pepper flakes (optional, for a little kick)
- 2 tablespoons fresh parsley, chopped
- Salt and freshly ground black pepper to taste

DIRECTIONS

1. Let's get this simple garlic shrimp on the table in a flash:
2. Prep the : Shrimp: If your shrimp aren't already peeled and deveined, do that first. Then, lay them out on a plate lined with paper towels and pat them thoroughly dry. This step is crucial for getting a nice sear! Season the shrimp lightly with salt and pepper.
3. Heat the : Pan: In a large skillet, heat the olive oil and butter over medium-high heat until the butter is melted and slightly bubbling.
4. SautØ Garlic: Add the minced garlic and red pepper flakes (if using) to the skillet. SautØ for about 30-60 seconds, just until fragrant. Be careful not to burn the garlic!
5. Cook : Shrimp: Add the seasoned shrimp to the skillet in a single layer. Cook for 1-2 minutes per side, until the shrimp turn pink and opaque. Don't overcrowd the pan; cook in batches if necessary. Overcooked shrimp are rubbery, so keep an eye on them!
6. Deglaze and : Finish: Pour in the white wine or chicken broth and lemon juice. Let it simmer for about 30 seconds, allowing the liquid to reduce slightly and pick up all those delicious flavors from the bottom of the pan.
7. Garnish and : Serve: Remove the skillet from the heat. Stir in the fresh chopped parsley. Taste and adjust seasoning with additional salt and pepper if needed. Serve immediately.

SWAPS & NOTES

Shrimp: I prefer large shrimp for a meatier bite, but medium shrimp work just as well.

If using frozen shrimp, ensure they are fully thawed and patted dry before cooking.

Garlic: You can never have too much garlic in my opinion!

Adjust the amount to your preference.

TIPS FOR SUCCESS

Don't Overcook: This is the golden rule for shrimp!

As soon as they turn pink and opaque, they're done.

Pat Dry: Seriously, don't skip patting the shrimp dry.

Wet shrimp will steam instead of sear, and you won't get that lovely golden crust.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/simple-garlic-shrimp-quick-flavorful-your-new-weeknight-go-to/>