

Grilled Royal Reds: A Simple and Elegant Seafood Dinner

Grilled Royal Reds with Lemony Garlic Butter



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3 min

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INGREDIENTS

2 lbs Royal Red shrimp, peeled and deveined

1 tbsp olive oil

Salt and pepper, to taste

1/2 cup unsalted butter

3 cloves garlic, minced

1 lemon, juiced and zested

2 tbsp fresh parsley, chopped

Swaps and Notes:

Royal Red Shrimp: Royal Red shrimp have a distinct, sweet flavor that is worth seeking out. If you can't find them, you can substitute with large or jumbo shrimp, just be aware that the flavor will be a little different.

Garlic: Fresh garlic is a must here. The pre-minced stuff in a jar just won't give you the same fresh, savory flavor.

Lemon: Use fresh-squeezed lemon juice and fresh zest for the best flavor.

Herbs: Fresh parsley is a great choice, but you can also use other herbs like fresh thyme or dill.

Grilling Method: You can use a gas grill, a charcoal grill, or even a grill pan on the stovetop.

Directions:

Prep the Shrimp: Pat the peeled and deveined Royal Red shrimp dry with a paper towel. Toss them in a bowl with the olive oil, a generous pinch of salt, and a dash of black pepper.

Grill the Shrimp: Preheat your grill to medium-high heat. Thread the shrimp onto skewers (if using wooden skewers, be sure to soak them first) or place them directly on the grates. Grill for 2-3 minutes per side, or until they are pink and cooked through.

Make the Lemony Garlic Butter: While the shrimp are grilling, melt the butter in a small saucepan over low heat. Add the minced garlic and cook for about 1 minute until fragrant. Do not let the garlic brown.

Add Lemon and Parsley: Remove the saucepan from the heat. Stir in the fresh lemon juice and zest, and the chopped fresh parsley.

Toss and Serve: Once the shrimp are cooked, remove them from the grill and place them in a large bowl. Pour the lemony garlic butter sauce over the shrimp and toss to coat. Serve immediately.

Tips for Success:

Don't Overcook the Shrimp: Shrimp cook incredibly fast, so keep a close eye on them. Overcooked shrimp are rubbery and tough. As soon as they turn pink and opaque, they are done.

Grill a Single Layer: Make sure the shrimp are in a single layer on the grill. This allows them to get that perfect char without steaming.

Use a Good Skewer: If you are using skewers, a good quality metal skewer will work best. If you're using wooden skewers, be sure to soak them in water for at least 30 minutes before grilling to prevent them from burning.

Squeeze the Lemon Last: Adding the lemon juice to the butter sauce after you've removed it from the heat keeps the flavor bright and fresh.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: Approximately 300

Protein: 25g

Fat: 20g

Carbohydrates: 5g

Storage and Leftover Tips:

More Recipes You Will Love:

Final Thoughts:

DIRECTIONS

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9. Squeeze the : Lemon Last: Adding the lemon juice to the butter sauce after you've removed it from the heat keeps the flavor bright and fresh.
10. Serving Suggestions and Pairings: These Grilled Royal Reds with Lemony Garlic Butter are delicious on their own, but they also pair wonderfully with a variety of sides. A side of crusty bread for soaking up the extra butter sauce is a must. A simple green salad, some grilled vegetables, or a side of rice would also be perfect. For a fun, refreshing drink to go with it, a tall glass of my This Blueberry Lemonade is My Favorite Refreshing Drink for Sunny Days would be a perfect match.
11. Nutritional Information (Per Serving): Please note: This is an approximation and can vary based on the specific ingredients used.
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15. Carbohydrates: 5g
16. This is a great source of lean protein and healthy fats, and it's a much lighter meal than a lot of other seafood dishes.
17. Storage and Leftover Tips: This dish is definitely best enjoyed fresh. Leftover shrimp can be stored in an airtight container in the refrigerator for up to 1-2 days, but they will likely be a little tougher when reheated.
18. More Recipes You Will Love: If you're a fan of simple, delicious meals, you'll love some of my other creations. For a classic comfort food experience, you can't go wrong with my Classic Spaghetti Recipe with Homemade Sauce. For another hearty one-pot wonder, my recipe for This Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort is always a huge hit. And for a fun, interactive dinner, my This Walking Taco Bar is My Favorite No-Fuss Way to Feed a Crowd is a lifesaver.
19. Final Thoughts: These Grilled Royal Reds with Lemony Garlic Butter are a recipe that is sure to become a new favorite in your home. They're simple, elegant, and incredibly delicious-a perfect way to enjoy a taste of the ocean from your own backyard.
20. I'd love to know what your favorite way to cook shrimp is! Let me know in the comments below. And don't forget to follow me for more delicious recipes. Happy cooking!

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/grilled-royal-reds-a-simple-and-elegant-seafood-dinner/>