

Creamy Garlic Butter Shrimp Recipe: The 30-Minute Easy and Luxurious Dinner

Creamy Garlic Butter Shrimp with Rice



TIME
30 min

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INGREDIENTS

For the Shrimp:

For the Rice:

Swaps and Notes:

Heavy Cream Swap: If you want a lighter or dairy-free approach, swap the heavy cream for full-fat coconut milk for a surprisingly creamy result.

Protein Swap: You can swap the shrimp for diced chicken. Just ensure it's fully cooked before making the sauce. If you love simple chicken dishes, try my [Easy Cheesy Chicken Sliders with Marinara Garlic Butter](#).

Add-Ins: I often toss in a handful of fresh spinach or a tablespoon of sun-dried tomatoes to the sauce just after the Parmesan for extra flavor and color.

Alternative Sides: While jasmine rice is perfect, basmati rice, couscous, or even mashed potatoes can wonderfully support this creamy dish. For another great rice-based dish, you might like this [This Mexican Chicken and Rice Casserole](#) is my favorite one-pan dinner that's always a hit.

Instructions:

Step 1: Fluffy Rice:

In a saucepan, combine the rice, water, a pinch of salt, and 1 teaspoon of butter.

Bring to a boil, then immediately reduce the heat to low, cover, and simmer for 15 minutes. Do not lift the lid during cooking!

Remove from heat and let stand, covered, for 5 minutes more. Fluff with a fork.

Step 2: The Shrimp:

Season the peeled and deveined shrimp with salt and black pepper to taste.

In a large skillet over medium-high heat, melt 2 tablespoons of butter with the olive oil.

Add the shrimp. SautØ for 2 to 3 minutes per side until they are pink and opaque. Remove the shrimp from the pan and set aside.

Step 3: The Creamy Garlic Sauce:

Reduce the heat to medium. Add the 4 cloves of minced garlic to the same skillet and cook for about 30 seconds, just until fragrant (do not let it burn!).

Pour in the 1/2 cup of heavy cream. Let it gently simmer for 1 minute.

Stir in the 1/4 cup of grated Parmesan and the lemon juice. Let it simmer, stirring, until the sauce thickens slightly (about 1-2 minutes).

Step 4: Assembly and Serving:

Return the cooked shrimp to the skillet and toss well to coat them in the creamy garlic Parmesan sauce.

Serve immediately over the warm jasmine rice.

Garnish generously with fresh chopped parsley.

Tips for Success:

Don't Crowd the Pan: Cooking the shrimp in a single layer ensures a good sear and prevents them from steaming. Work in batches if necessary.

Watch the Garlic: Garlic burns quickly and becomes bitter. As soon as you smell it, immediately add the heavy cream. The timing is very important here.

Grate Your Own Parmesan: Pre-grated cheese often contains anti-caking agents that prevent it from melting smoothly, which can make your sauce grainy. Always use freshly grated Parmesan.

Serving Suggestions and Pairings:

Wine Pairing: A chilled glass of crisp Pinot Grigio or Sauvignon Blanc.

Vegetables: A simple side salad with a lemon vinaigrette or lightly steamed green beans.

Bread: A slice of crusty French bread for soaking up the remaining garlic sauce.

Southern Comfort: If you enjoy rich, comforting flavors, you might also love my recipe for This Cajun Chicken Sausage Gumbo is my favorite bowl of Southern comfort.

Nutritional Information Per Serving:

Servings: 4

DIRECTIONS

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15. Grate : Your Own Parmesan: Pre-grated cheese often contains anti-caking agents that prevent it from melting smoothly, which can make your sauce grainy. Always use freshly grated Parmesan.
16. Serving Suggestions and Pairings: To complement this rich and flavorful dish, opt for lighter, fresh sides:
17. Wine : Pairing: A chilled glass of crisp Pinot Grigio or Sauvignon Blanc.
18. Vegetables: A simple side salad with a lemon vinaigrette or lightly steamed green beans.
19. Bread: A slice of crusty French bread for soaking up the remaining garlic sauce.
20. Southern : Comfort: If you enjoy rich, comforting flavors, you might also love my recipe for This Cajun Chicken Sausage Gumbo is my favorite bowl of Southern comfort.
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22. Calories per serving: ~480 kcal
23. Disclaimer: These figures are estimates based on standard recipe ingredients and may vary slightly depending on brands and exact quantities used.
24. Storage and Leftover Tips: Leftover creamy shrimp will keep well in an airtight container in the refrigerator for 2 to 3 days.
25. To Reheat: The rice and shrimp can become a little dry or rubbery when reheated. Reheat gently on the stovetop over low heat, adding a splash of milk or water to help revive the sauce and prevent the shrimp from overcooking.

SWAPS & NOTES

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

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