

Comforting Garlic Butter Shrimp Dinner with Vegetables

Garlic Butter Shrimp with Mashed Potatoes and SautØed Vegetables

TIME
30 min

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INGREDIENTS

Garlic Butter Shrimp:

8 to 10 large shrimp, peeled and deveined

1 tablespoon butter

1 clove garlic, minced

1/2 teaspoon paprika

Salt and black pepper, to taste

Mashed Potatoes:

2 medium potatoes, peeled and cubed

2 to 3 tablespoons milk or cream

SautØed Vegetables:

1/2 cup broccoli florets

1/2 red bell pepper, sliced

1/2 yellow or green bell pepper, sliced

1 teaspoon olive oil

Salt, black pepper, and garlic powder, to taste

DIRECTIONS

1. Cook the potatoes. Place cubed potatoes in a pot of salted water and bring to a boil. Cook for about 12-15 minutes until tender.
2. Mash the potatoes. Drain the potatoes and mash with butter and milk until smooth. Season with salt and black pepper.
3. SautØ the vegetables. Heat olive oil in a skillet over medium-high heat. Add broccoli and bell peppers, season with salt, pepper, and garlic powder, and sautØ for 5-7 minutes until tender-crisp.
4. Prepare the garlic butter shrimp. In another skillet, melt butter over medium heat and add the minced garlic. Cook for about 30 seconds until fragrant.
5. Cook the shrimp. Add shrimp, paprika, salt, and pepper. Cook for 1-2 minutes per side until the shrimp turn pink and opaque.
6. Plate the meal. Serve the mashed potatoes with garlic butter shrimp and sautØed vegetables on the side.

SWAPS & NOTES

Shrimp Options Large or jumbo shrimp work best because they stay juicy during cooking.

Potato Alternatives Yukon Gold potatoes produce especially creamy mashed potatoes, while russet potatoes create a fluffier texture.

Vegetable Variations Feel free to substitute with: Green beans Zucchini Asparagus Carrots Extra Flavor Boost You can add: A squeeze of lemon over the shrimp Fresh parsley Parmesan cheese on the potatoes **Step-by-Step Instructions** Cook the potatoes.

Place cubed potatoes in a pot of salted water and bring to a boil.

TIPS FOR SUCCESS

Don't overcook the shrimp Shrimp cook quickly and should only take a couple of minutes per side.

Salt the potato water This helps flavor the mashed potatoes from the inside out.

Cook vegetables on high heat This keeps them slightly crisp while adding flavor.

Use fresh garlic Fresh garlic adds the best flavor to the butter sauce.

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