

Garlic Butter Salmon & Shrimp Skillet: A Creamy Seafood Dinner That Feels Fancy

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TIME
4 to 5 min

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INGREDIENTS

4 salmon fillets, about 6 ounces each
1 pound large shrimp, peeled and deveined
3 tablespoons unsalted butter
1 tablespoon olive oil
5 garlic cloves, minced
3/4 cup chicken or seafood broth
3/4 cup heavy cream
1 tablespoon lemon juice
1 teaspoon paprika
1 teaspoon dried parsley or Italian seasoning
Salt and black pepper, to taste
2 tablespoons fresh parsley, chopped
Lemon wedges, for serving

DIRECTIONS

1. Pat the salmon and shrimp dry with paper towels. Season both with salt, black pepper, and paprika.
2. Heat the olive oil in a large skillet over medium heat.
3. Add the salmon fillets and cook for 4 to 5 minutes per side, until golden and mostly cooked through. Remove from the skillet and set aside.
4. In the same skillet, add the shrimp and cook for 1 to 2 minutes per side until pink and opaque. Remove and set aside with the salmon.
5. Lower the heat and add the butter to the skillet. Once melted, stir in the minced garlic and cook until fragrant.
6. Pour in the broth, heavy cream, lemon juice, and dried parsley or Italian seasoning. Stir to combine.
7. Let the sauce simmer for 3 to 4 minutes, until slightly thickened.
8. Return the salmon and shrimp to the skillet. Spoon the sauce over the top and cook for 2 more minutes, until everything is heated through and fully cooked.
9. Sprinkle with fresh parsley and serve with lemon wedges.

SWAPS & NOTES

Seafood broth will give the sauce even more depth, but chicken broth works perfectly if that is what you have on hand.

Heavy cream creates the richest sauce, though half-and-half can be used for a slightly lighter result.

The sauce just may not thicken quite as much.

You can use skin-on or skinless salmon fillets.

TIPS FOR SUCCESS

Patting the seafood dry before seasoning helps it sear better and develop more color in the skillet.

If your skillet is smaller, cook the salmon or shrimp in batches so they brown instead of steam.

Be careful not to overcook the shrimp.

They only need a couple of minutes and will continue cooking a bit when returned to the sauce.

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