



A Taste of Magic: Baked Shrimp in Lemon Butter Sauce Recipe

Description

Ingredients

1 pound large shrimp, peeled and deveined

2 tablespoons olive oil

Salt and pepper to taste

2 cloves garlic, minced

1 teaspoon paprika

1 teaspoon dried oregano

Lemon slices for garnish

FOR THE LEMON BUTTER SAUCE:

1/2 cup unsalted butter, melted

Juice of 1 lemon

Zest of 1 lemon

2 tablespoons chopped fresh parsley

Salt and pepper to taste

Preparation

1st Step – Preheat your oven to 400°F (200°C). Prepare a baking dish by greasing it lightly with

olive oil or non-stick cooking spray.

2nd Step – In a bowl, combine the peeled and deveined shrimp with olive oil, minced garlic, paprika, dried oregano, salt, and pepper. Toss until the shrimp are evenly coated with the marinade.

3rd Step – Arrange the marinated shrimp in a single layer in the prepared baking dish. Place lemon slices on top of the shrimp for added flavor and presentation.

4th Step – Bake the shrimp in the preheated oven for 10-12 minutes, or until the shrimp are pink and opaque.

5th Step – While the shrimp are baking, prepare the lemon butter sauce. In a small saucepan, melt the unsalted butter over low heat.

6th Step – Once melted, add the lemon juice, lemon zest, chopped fresh parsley, salt, and pepper to the butter. Stir to combine and let it simmer gently for a few minutes to meld the flavors.

7th Step – Once the shrimp are cooked, remove them from the oven and drizzle the prepared lemon butter sauce generously over the shrimp.

8th Step – Garnish with additional chopped parsley and lemon wedges for squeezing over the shrimp before serving.

The magic of this dish lies in the combination of tender, baked shrimp infused with garlic, paprika, and oregano flavors, complemented by the zesty lemon butter sauce. The buttery richness of the sauce enhances the natural sweetness of the shrimp, creating a harmonious balance of flavors that is simply irresistible

Category

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