Treasure Barrel

# Creamy Garlic Shrimp – Ready in 15 Minutes

Tender shrimp bathed in a velvety garlic cream sauce, ready fast and full of comfort.

| 10 min | 5 min | 15 min | 4 | Easy | American |
|---|---|---|---|---|---|
| Prep time | Cook time | Total time | Servings | Difficulty | Cuisine |

## Ingredients

### Main Ingredients

- [ ] 1 lb large shrimp, peeled and deveined
- [ ] 3 tbsp butter
- [ ] 4 cloves garlic, minced
- [ ] 1 cup heavy cream
- [ ] 2 tsp lemon juice
- [ ] Salt and freshly ground black pepper to taste
- [ ] 2 tbsp fresh parsley, chopped (optional)

## Instructions

1. Heat a large skillet over medium heat and melt the butter until it begins to foam.
2. Add the minced garlic, stirring gently for about 30 seconds until fragrant, being careful not to brown.
3. Place the shrimp in a single layer, season with salt and pepper, and cook 1-2 minutes per side until pink and just opaque.
4. Reduce heat to low, pour in the heavy cream, stir slowly, and let the sauce thicken gently for 2-3 minutes. Finish with lemon juice and a sprinkle of parsley.
5. Serve immediately over rice, pasta, or with crusty bread, and enjoy the warm, buttery comfort.

### Nutrition per serving

| 380 kcal | 33 g | 6 g | 24 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

### Tips & notes

- If you like a nuttier flavor, add a tablespoon of grated Parmesan during the sauce stage.
- A dash of smoked paprika can give the dish a subtle depth without overpowering the garlic.
- For extra brightness, finish with a thin slice of lemon on the side.