



Lemon Pepper Garlic Shrimp

SERVINGS: 6-8

PREPPING TIME: 15-20 min

COOKING TIME: 60 MIN

Ingredients

25 Large Shrimp

3 - Tbsp Gyaldem Kitchen Lemon Pepper Seasoning

3 minced garlic cloves

2 - Tbsp of olive oil or melted butter.

1 - Fresh Lemon – juiced

2 - Scallions - cut into small pieces.

Salt and Pepper to taste

Instructions

1. Clean the shrimp under cold water. Drain and pat dry.
2. In a bowl, mix the Gyaldem Kitchen Lemon Pepper seasoning, garlic and oil together.
3. Place the shrimp into a large Ziplock bag. Pour the seasoning into the bag and close air tight.
4. Place shrimp into fridge for 24 hours for best results.
5. After the marinade is complete, set the BBQ to medium.
6. If you want to pan fry on the stove, set saucepan on stove and set heat to medium. Put ghee or butter in pan until melted.
7. Place shrimp onto BBQ or Pan. When cooked, the shells turn pink and the sweet, meaty flesh turns white, tinged with pink. Brief cooking is essential, otherwise the flesh will become tough.
8. When cooking complete, place prawns/shrimp into a dish and sprinkle with cut scallions, salt, pepper and a squeeze of fresh lemon.
9. Enjoy by themselves or with pasta and garlic bread.

