

Garlic Butter Shrimp

Quick 15-minute garlic butter shrimp recipe with succulent shrimp in rich garlic butter sauce. Perfect for busy weeknights or elegant dinners.

5	10	15	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Garlic Butter Shrimp

Ingredients

- 1 lb shrimp
- 4 tbsp unsalted butter
- 4 clove garlic
- 1 tbsp olive oil
- 1 tsp chili flakes
- 1 lemon
- 2 tbsp parsley
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare the shrimp**

Pat 1 pound shrimp dry with paper towels and season both sides with 1 teaspoon salt and 1 teaspoon black pepper.
- 2 Start the garlic butter**

Heat 1 tablespoon olive oil and 2 tablespoons butter in a large skillet over medium heat until the butter melts and starts to foam, about 1-2 minutes.
- 3 Add 4 minced garlic cloves and cook for 30-60 seconds, stirring constantly, until fragrant but not browned.**
- 4 Cook the shrimp**

Add the seasoned shrimp to the skillet in a single layer without overcrowding. Cook for 2-3 minutes without moving them until the bottoms turn pink and golden.
- 5 Flip the shrimp and cook for 1-2 minutes more until they are completely pink and opaque throughout with no gray translucent areas.**
- 6 Finish with butter and lemon**

Remove the skillet from heat and immediately stir in the remaining 2 tablespoons butter and 2 tablespoons fresh lemon juice until the butter melts and coats the shrimp.
- 7 Transfer to serving plates and garnish with chopped fresh parsley before serving immediately while hot.**

Tips

Pat shrimp completely dry with paper towels before cooking to ensure proper searing and prevent excess moisture from diluting the sauce.

Use fresh garlic and mince it just before cooking for the most aromatic and flavorful results, as pre-minced garlic loses potency quickly.

Keep shrimp at room temperature for 10-15 minutes before cooking to ensure even cooking throughout and prevent temperature shock.

Don't overcrowd the pan when cooking shrimp - work in batches if necessary to maintain proper heat and achieve good searing.

Remove the pan from heat before adding the final butter and lemon juice to prevent the sauce from breaking or becoming greasy.

Save some pasta water if serving over noodles, as the starch helps bind the garlic butter sauce to the pasta beautifully.

Freshly squeezed lemon juice makes a significant difference in brightness compared to bottled juice - use it for the best flavor impact.

Have all ingredients prepped and ready before you start cooking, as the entire process moves very quickly once you begin.