



Shrimp Scampi

Decadent and oh so easy to make! I just love shrimp scampi, it is one of my favorites to order at a restaurant, this recipe has all the great flavor I crave but lack all the pasta load with carbs.

Prep Time: 20 min.

Cook Time: 15 min.

Ready In: 35 min.

Serving Size: 4 servings

Ingredients

- ✓ 30 medium shrimp - peeled and deveined
- ✓ 2 tablespoons olive oil
- ✓ 2 tablespoons butter
- ✓ 2 cloves garlic, minced
- ✓ 1/2 teaspoon kosher salt
- ✓ 1/4 teaspoon ground black pepper

Directions

1. Preheat an oven to 350 degrees F (175 degrees C).
2. Toss the shrimp in a bowl with the olive oil, melted butter, garlic, salt, and pepper
3. Bake in the preheated oven until the shrimp are pink and cooked through, about 15 minutes, stir occasionally.

Nutrition

Amount per serving

- ❖ Calories: 171
- ❖ Total Fat: 13 g
- ❖ Total Carbs: 0.5 g
- ❖ Protein: 13 g
- ❖ Cholesterol: 130 mg
- ❖ Sodium: 413 mg
- ❖ Potassium: 116 mg