

# add a pinch

SWEET • SAVORY • SOUTHERN

## Brown Butter Garlic Shrimp Recipe

**Prep time**

5 mins

**Cook time**

10 mins

**Total time**

15 mins

Garlic Shrimp makes a fast, yet fabulous quick-fix favorite dish. So versatile, this garlic shrimp can be used to top pasta or a bowl of cheesy grits!

Author: Robyn Stone | Add a Pinch

Serves: 4-6

### Ingredients

- 4 tablespoons butter
- 6 cloves garlic, chopped
- ¼ medium sweet onion, diced
- 2 pounds shrimp, peeled and deveined
- ½ teaspoon salt
- ¼ teaspoon black pepper
- pinch red pepper flakes
- ¼ cup fresh parsley, chopped

### Instructions

1. Melt butter to a large skillet over medium heat. As the butter melts, it will begin to foam as it transitions from a bright, lemon-yellow color to golden and then finally to a nutty-brown color. As the butter just begins to turn nutty-brown from golden, reduce your heat to medium-low and carefully toss in your garlic and onion. Cook until the onion just begins to become tender and then add in your shrimp. Stirring frequently, cook until the shrimp turn pink and lose their translucence.
2. Stir in salt, black pepper, red pepper flakes and fresh parsley. Toss shrimp to make sure all are well-coated. Remove from heat and serve.

Recipe by Cooking | Add a Pinch at <http://addapinch.com/cooking/brown-butter-garlic-shrimp-recipe/>

