

Veggie Garlic Shrimp

Savannah · 30/09/2024

**Prep Time**

30 mins

Difficult

Medium

Servings

4

Description

Quick and easy shrimp recipe with a lot of flavor Serve over a bed of rice with the juices from the pan

Ingredients

- - 5 tablespoons butter - ½ clove garlic
- minced
- or more to taste - 1 red bell pepper
- chopped - 1 green bell pepper
- chopped - ½ cup chopped fresh parsley - 2 (16 ounce) packages shrimp - 6 Roma (plum) tomatoes
- diced - 2 tablespoons lemon juice

Instructions

1. Heat butter in a skillet over medium heat; cook and stir garlic until fragrant
2. 1 minute. Add red bell pepper
3. green bell pepper
4. and parsley to garlic; cook and stir until peppers are tender
5. 5 to 10 minutes. Mix shrimp and tomatoes into pepper mixture; cook until shrimp begins to warm
6. 2 to 3 minutes. Add lemon juice and cook until shrimp is cooked through
7. 5 to 10 minutes.