



Sautéed Shrimp with Spinach

Jacob · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

2

Description

Savory shrimp and fresh baby spinach sautéed with granulated garlic powder and black pepper powder

Ingredients

- - 1 ½ cups fresh baby spinach - 1 ½ teaspoons granulated garlic powder - 20 frozen shrimp
- thawed - 1 teaspoon ground black pepper - 1 tablespoon olive oil
- or as needed

Instructions

1. Place spinach in a large bowl; sprinkle with garlic powder and toss to coat. Place shrimp in a second large bowl; sprinkle with black pepper and toss to coat. Heat olive oil in a large skillet over medium-high heat. Add shrimp; cook and stir in hot oil until bright pink on the outside and the meat is opaque
2. about 5 minutes. Add spinach; cook and stir until just wilted
3. about 1 minute. Cook's Note I thawed my shrimp for 20 to 30 minutes.