

Recipe Collection



Creamy Garlic Shrimps & Goat Cheese

Jennifer Riha

Serves: 2



Ingredients

- 28 (17 ounces) peeled, deveined raw shrimps
- 2 tablespoons of butter
- 4 cloves of garlic, minced
- 1 teaspoon paprika powder
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon onion powder
- 1/4 teaspoon cayenne pepper
- 4 stems of fresh cilantro, about 1/4 cup, chopped
- 1/4 cup of goat cheese
- 1teaspoon lemon juice

Directions

Rinse and drain shrimp, tail on or off is preference

Mince the garlic and chop the cilantro .

Melt butter in a large skillet. Add garlic and shrimp.

Cook for a minute or two and add all the dry spices.

Cook for a minute or until the shrimps are cooked through, be careful not to overcook.

Turn heat off .

Top with cilantro, goat cheese and squeeze lemon juice over everything.

It is now ready to serve!

Notes

Serve over herbed rice, cauliflower rice, quinoa, or tender greens.

Serve with extra lemon.