

Saucy Tuscan Butter Shrimp

Servings	Prep Time	Total Time
4	10 mins	25 mins

Author: Lena Abraham

Ingredients

2 tbsp. extra-virgin olive oil
1 lb. shrimp - peeled, deveined and tails removed
Kosher salt to taste
Freshly ground black pepper to taste
3 tbsp. butter
3 cloves garlic - minced
1 ½ cup halved cherry tomatoes
3 cups baby spinach
½ cup heavy cream
¼ cup freshly grated parmesan
¼ cup basil - thinly sliced
¼ cup ketchup

Instructions

1. In a large skillet over medium-high heat, heat oil. Season shrimp all over with salt and pepper. When oil is shimmering, but not smoking, add shrimp and sear until underside is golden, about 2 minutes, then flip until opaque. Remove from skillet and set aside.
2. Reduce heat to medium and add butter. When butter has melted, stir in garlic and cook until fragrant, about 1 minute. Add cherry tomatoes and season with salt and pepper. Cook until tomatoes are beginning to burst, then add spinach and cook until spinach is beginning to wilt.
3. Stir in heavy cream, parmesan and basil and bring mixture to a simmer. Reduce heat to low and simmer until sauce is slightly reduced, about 3 minutes.
4. Return shrimp to skillet and stir to combine. Cook until shrimp is heated through, garnish with more basil and squeeze lemon on top before serving.