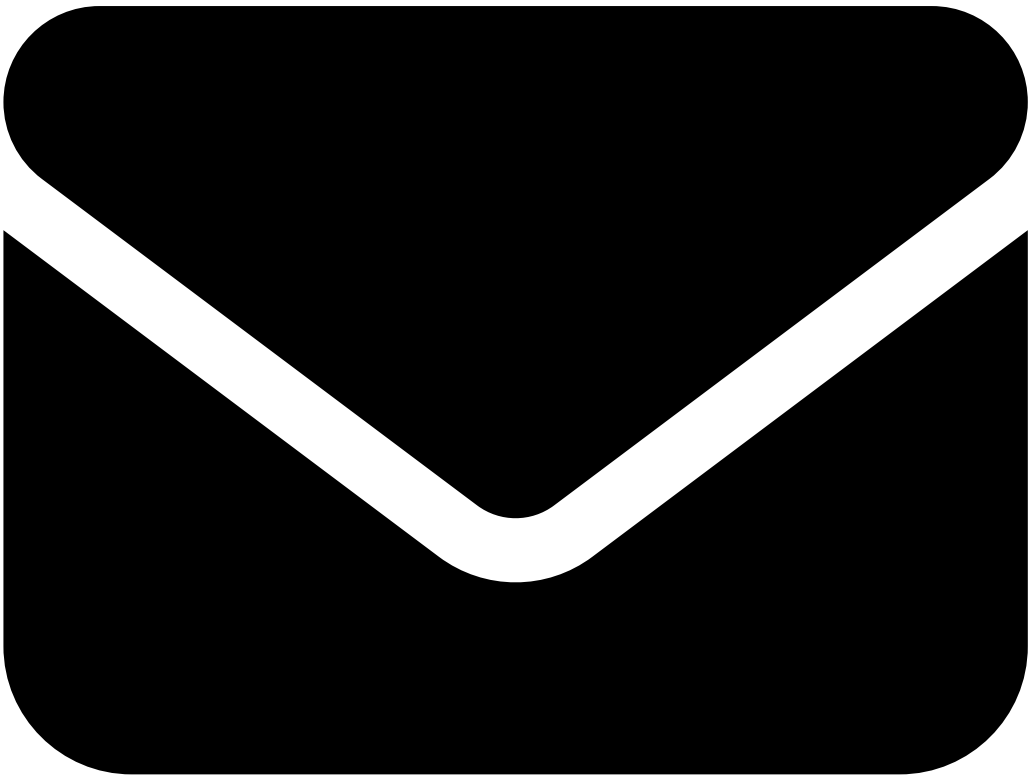
# Easy Italian Lemon Garlic Shrimp Recipe

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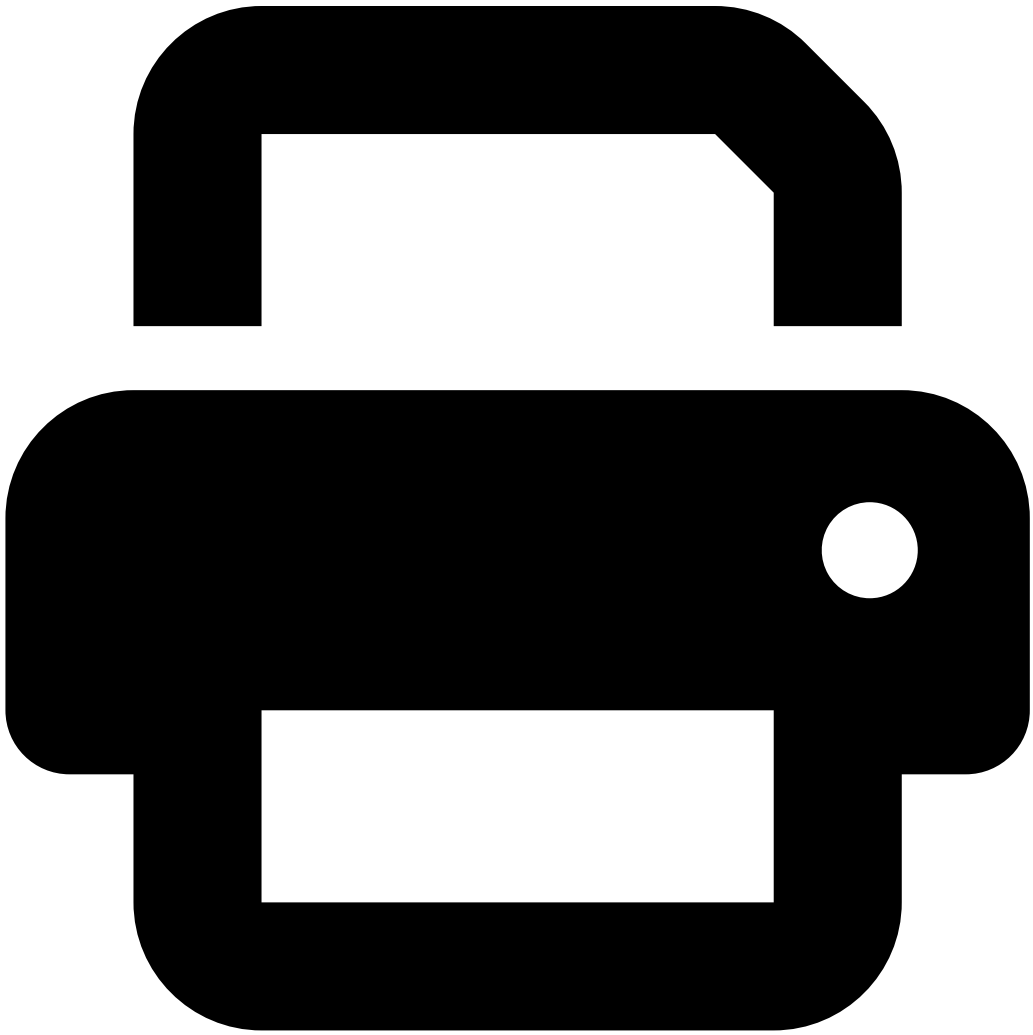









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**Few dishes feel as effortlessly elegant as this Italian lemon garlic shrimp.** Bright, garlicky, and kissed with lemon, it's my Italian spin on classic lemon butter shrimp—inspired by the flavors of *Pollo al Limone*. Each bite is a burst of fresh, vibrant flavor, balanced with zesty citrus, mellow garlic, and a silky white wine sauce that gently clings to the shrimp.

The best part? This dish comes together in just about 20 minutes, making it perfect for a quick weeknight dinner or a more refined weekend meal. Like all great Italian recipes, it relies on simple, high-quality ingredients that speak for themselves.

## Things to Know About This Easy Italian Lemon Garlic Shrimp

1. **A seafood spin on a classic.** This dish is inspired by *Pollo al Limone*, the beloved Italian lemon chicken.

The same vibrant, garlicky lemon sauce pairs perfectly with shrimp—familiar, yet refreshingly new.

2. **Fast and fuss-free.** Shrimp cook in just minutes, making this a go-to recipe for busy weeknights. Sauté the shrimp first, then build the sauce right in the same skillet—minimal cleanup, maximum flavor.

3. **Choose the right shrimp.** Large or jumbo shrimp (wild-caught if possible) offer the best texture and taste. Fresh or frozen (thawed) both work beautifully.

4. **Wine or broth—your choice.** A splash of dry white wine adds depth, but you can easily swap in good-quality chicken broth if you're cooking without alcohol.

5. **Don't skip the zest.** Lemon zest adds a bold citrus aroma that brightens the whole dish and balances the richness of the butter.

6. **Endlessly versatile.** Serve this shrimp over pasta, creamy polenta, fluffy rice, or even zucchini noodles for a lighter, low-carb option.

7. **Make it your own.** Add a pinch of red pepper flakes for a subtle kick, or stir in baby spinach at the end for an extra dose of greens.

8. **Reheat with care.** Shrimp can overcook quickly, so if you have leftovers, warm them gently on the stovetop with a splash of broth or lemon water to keep them tender.

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# Easy Italian Lemon Garlic Shrimp Recipe



This Easy Italian Lemon Garlic Shrimp is a classic Italian-inspired seafood dish made with tender shrimp, fresh garlic, butter, olive oil, lemon, and parsley. Ready in just 20 minutes, it's light, fresh, and packed with bright Mediterranean flavors. Serve it over pasta, rice, creamy polenta, or with warm crusty bread to soak up every drop of the delicious lemon garlic sauce. Perfect for an easy weeknight dinner or an elegant meal for entertaining.

- 1 ½ lbs. large shrimp (peeled and deveined (16-20 per lb. ))
- 1 teaspoon each paprika and garlic powder
- Salt and freshly ground black pepper (to taste)
- 2 tablespoons olive oil
- 2 tablespoons unsalted butter
- 2 minced garlic cloves
- ½ cup dry white wine
- 1 cup chicken broth
- Juice of 2 lemons (about 1/3 cup)
- Zest of 1 lemon
- 1/2 cup capers (optional)
- 2 tablespoons chopped fresh parsley
- Lemon slices (for garnish)

1. **Sauté the Shrimp** Season shrimp with salt and pepper.

Heat olive oil and 1 tablespoon of butter in a large skillet over medium-high heat. Add the shrimp and sauté for about 1–2 minutes per side, just until pink and lightly golden. Remove the shrimp from the skillet and set aside.

2. **Sauté Garlic** In the same skillet, lower the heat to medium and add the remaining 1 tablespoon butter. Add the sliced garlic and sauté for 30–60 seconds until fragrant, being careful not to brown it.

3. **Deglaze the Pan** Pour in the white wine , scraping up any browned bits from the bottom. Let it simmer for 2–3 minutes to reduce slightly.

4. **Add Lemon and Capers** Stir in the, chicken broth, lemon juice, lemon zest, and capers (if using). Simmer for another 5-7 minutes to allow the flavors to come together and the sauce to thicken slightly

5. **Return the Shrimp** Return the sautéed shrimp to the skillet, along with any juices they released. Toss to coat in the lemony sauce and cook for another 1 minute, just to rewarm.

6. **Finish and Serve** Sprinkle with fresh chopped parsley. Serve hot with lemon slices and extra sauce spooned over the top.

Appetizer
Italian
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