

CopyCat Bubba Gump Shrimp Co. Shrimp Scampi

Ingredients

1 pound large shrimp, peeled and deveined
1/2 cup unsalted butter
1/4 cup extra-virgin olive oil
4 cloves garlic, minced
1/2 teaspoon paprika
1/2 teaspoon dried oregano
1/4 teaspoon red pepper flakes
Salt and freshly ground black pepper, to taste
1/4 cup freshly squeezed lemon juice
Chopped parsley, for garnish

Directions

In a large skillet over medium heat, melt butter and olive oil together.

Add garlic, paprika, oregano, and red pepper flakes, and cook for 1-2 minutes until fragrant.

Add in the shrimp and cook until pink, approximately 2-3 minutes per side.

Season with salt and black pepper to taste.

Stir in lemon juice and cook for another minute before removing from heat.

Serve hot with chopped parsley garnish.