

CopyCat Romano's Macaroni Grill Shrimp Portofino

Ingredients

16 medium mushrooms
2 teaspoons chopped garlic
1/2 cup butter, melted
16 large shrimp, cleaned
1/2 teaspoon black pepper
3 cloves fresh garlic, crushed, peeled, minced
1/4 cup fresh lemon juice
1 jar marinated artichoke hearts
4 slices lemon
2 tablespoons parsley

Directions

Saute mushrooms and garlic in butter until almost tender. Add shrimp and saute until shrimp is cooked, about 3 minutes (do not overcook!). Add the rest of the ingredients except lemon and parsley and heat through. Serve over pasta or rice. Garnish with lemon slices and parsley.