

# CopyCat The Old Spaghetti Factory Garlic Butter Shrimp

## Ingredients

3 tablespoons Butter softened to room temperature  
1 teaspoon Garlic Powder  
3/4 teaspoon Red Pepper Flakes  
2 pounds large Shrimp peeled, deveined and tails removed

## Directions

Add butter, garlic powder and red pepper flakes to a small bowl. Mix well until fully incorporated.

Place a large skillet over medium heat.

When hot, add butter mixture.

When butter has melted and is hot (do not burn), add shrimp. Cook about 2 – 3 minutes per side until shrimp have cooked through and are nicely pink.

Remove shrimp to a plate and keep warm.