



Brazilian Garlic Shrimp

Info:

Makes 4 Servings 150 Calories per Serving

LOW CAL

Ingredients:



- ❖ 1 ½ lb Raw Jumbo Shrimp, peeled (defrost before cooking)
- ❖ 1 Tbsp Coarse Kosher Salt
- ❖ 5 Cloves Garlic, minced
- ❖ Cooking spray or Olive Oil

Preparation:



1. Dry the shrimp and cover with salt for 10-15 minutes
2. Spray/oil pan and sauté garlic for 1 minute over med to med-high heat
3. Add shrimp and sauté 2 minutes, flip and sauté another 1 minute
4. Serve hot!