

Limoncello Shrimp



Ingredients:

1 Tbsp. Olive Oil
1 clove Garlic, minced
1 tsp. Lemon Zest – 1 Lemon, save after zesting to use the juice
1 tsp. Herbs de Provence or Italian Seasonings
1 lb. raw Shrimp, peeled and deveined – tails can be left on or removed
1/2 cup Limoncello
2 tsp. unsalted Butter
1 Tbsp. Heavy Cream

Directions:

In a pan over medium-high heat, add the oil, garlic, lemon zest and herbs and cook for less than a minute, stirring until the mixture becomes aromatic.

Add the shrimp and toss to coat in the mixture, cooking for about 3-4 minutes or until they become pink.

Remove the shrimp from the pan and set aside.

Add the limoncello and cook over medium-high heat until it is reduced by half.

Remove from heat and whisk in the butter, cream and juice of the lemon.

Add the shrimp and mix thoroughly.

Serves 4

Chef Note: I usually put over Fettuccine, but you may choose your favorite pasta.