

6. Recipe - Lemongrass Garlic Butter Shrimp

Lemongrass Garlic Butter Shrimp

Ingredients (Serves 2-3):

- 1 lb (450g) large shrimp (peeled and deveined, tails on)
- 2 tbsp butter (or olive oil for dairy-free)
- 3 cloves garlic, minced
- 1 tsp **lemongrass powder**
- 1/2 tsp chili flakes (optional, for a bit of heat)
- 1 tbsp lime juice (freshly squeezed)
- 1 tsp honey (optional, for a hint of sweetness)
- 1/2 tsp salt (adjust to taste)
- 1/4 tsp black pepper
- Fresh cilantro or parsley, chopped (for garnish)

Instructions:

1. Prepare the shrimp:

- Pat the shrimp dry with a paper towel to remove excess moisture. Season lightly with salt and black pepper.

2. Cook the aromatics:

- Heat a large skillet over medium heat and melt the butter.
- Add the minced garlic and **lemongrass powder**. Stir gently for 30 seconds until fragrant (do not burn the garlic).

3. Cook the shrimp:

- Add the shrimp to the skillet in a single layer. Cook for 2-3 minutes per side until they turn pink and slightly caramelized.
- Sprinkle chili flakes for extra spice, if desired.

4. Finish with lime juice and honey:

- Drizzle the lime juice and honey over the shrimp. Toss everything together to coat the shrimp evenly in the sauce.
- Taste and adjust seasoning if needed.

5. Garnish and serve:

- Remove the skillet from heat and sprinkle chopped cilantro or parsley on top.
- Serve immediately with steamed rice, quinoa, or crusty bread to soak up the flavorful butter sauce.

Why You'll Love This Recipe:

- **Lemongrass powder** gives the dish a refreshing citrusy flavor without the effort of chopping fresh lemongrass.
- The combination of garlic butter, lime juice, and honey creates a perfect balance of savory, tangy, and slightly sweet flavors.
- It's a quick, restaurant-quality dish you can make in under 15 minutes!

Enjoy your **Lemongrass Garlic Butter Shrimp** as a standalone dish or pair it with rice or noodles for a full meal. Let me know how it turns out! 😊👍