

Easy Creamy Tuscan Shrimp

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Servings: 4

Ingredients

- 1 pound shrimp (I used 31-40 count size) thawed & peeled
- 2 tablespoons butter
- 1 teaspoon flour
- 4-5 cloves garlic minced
- 1 cup heavy/whipping cream
- 1/2 teaspoon lemon juice
- 2 dashes Italian seasoning
- 1/4 cup sun-dried tomatoes chopped or julienned
- 1 cup (packed) fresh baby spinach
- Handful fresh basil cut into thin strips
- Salt & pepper to taste

Steps

1. Melt the butter on medium-high heat in a large skillet. Add the flour and cook for about a minute, stirring until smooth.
2. Add the garlic and cook for about 30 seconds or until fragrant.
3. Stir in the cream, lemon juice, Italian seasoning, and sun-dried tomatoes. Simmer for 2 minutes. Reduce heat if it's bubbling too much.
4. Add the shrimp and cook for around 5 minutes or until they're cooked through and the sauce is slightly thickened, taking care not to overcook them.
5. Add the spinach and basil and cook for another 2 minutes. Season with salt & pepper as needed. Serve immediately. I like to squeeze extra lemon juice over top when serving (up to you). You could also grate some fresh parmesan over top if you wish.

