

Easy Keto Garlic Shrimp Scampi Recipe [Video]

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Servings: 4

Ingredients

- 3 tbsp Olive Oil
- 4 tbsp Salted Butter, or unsalted butter
- 1 large Shallot, sliced thinly
- 5 cloves Garlic, minced
- 1/2 cup Pinot Grigio, or No Sugar Added Chicken Broth
- 1 tbsp Lemon Juice
- 1/2 tsp Natural Sea Salt
- 1/4 tsp Black Pepper
- 1/4 tsp Red Pepper Flakes, or more to taste
- 1 lb Shrimp, I used 16/20
- 1/4 cup fresh parsley, chopped



Steps

1. Heat a skillet to medium heat.
2. Add olive oil, butter, shallots, and garlic to the pan and cook until translucent (~3 minutes)
3. Add Pinot Grigio, lemon juice, and seasonings to the pan and stir. Allow it to reduce by about half (~5 minutes).
4. Add in the shrimp and parsley. Cook until the shrimp turns pink (~3 minutes). Remove the pan from the heat.