

## MORTON & BASSETT SPICES®

# Hot Pepper Butter Shrimp



- 2 pounds raw shrimp
- 2 tablespoons olive oil
- ¾ cup butter, softened
- 2 teaspoons lemon zest
- 2 tablespoons tomato paste
- ¼ cup roasted red bell pepper, chopped
- 1 teaspoon Morton & Bassett Smoked Paprika
- ½ teaspoon Morton & Bassett Aleppo Pepper
- 1 teaspoon Morton & Bassett Garlic Powder
- 1 teaspoon Morton & Bassett Basil
- ½ teaspoon Morton & Bassett Parsley
- ½ lemon, cut into wedges
- 3-4 sprigs flat leaf parsley

Start by cooking the shrimp over medium heat in olive oil, until pink, about 3-5 minutes per side. Peel the shrimp. In a small bowl, combine softened butter, roasted red bell pepper, tomato paste, lemon zest, parsley, M&B Smoked Paprika, M&B Aleppo Pepper, M&B Garlic Powder, M&B Basil, and M&B Parsley. Mix until all ingredients have blended together. In a pan, add the pepper butter and shrimp. Cook until shrimp is fully saturated in the butter, about 3-5 minutes. Serve on a large plate with fresh squeezed lemon juice.

**Servings: 4 | Time: 20 minutes**



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