

MORTON & BASSETT SPICES®

Lemon Pepper Shrimp



- 2 tablespoons olive oil
- Juice from 1 whole lemon
- Fresh parsley
- 1 lb raw, fresh shrimp
- 1 teaspoon Morton & Bassett Lemon Pepper Blend

In a medium bowl, squeeze juice from a whole lemon over shrimp, then add 1 tablespoon of olive oil and the lemon pepper blend. Toss well to combine. In a large pan, drizzle 1 tablespoon olive oil and heat until shimmering. Toss shrimp into hot pan and cook for 2-4 minutes each side, until pink. Plate your shrimp and top with fresh parsley and another squeeze of fresh lemon.



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