

[Matthew Klein](#)

Shrimp With Garlic Sauce

Round out the meal with crusty bread and a crisp green salad.

Prep. time: 10 minutes Cooking time: 5 minutes
Serves: 4

Source: The Working Family's Cookbook

Ingredients

1/2 cup olive oil
4 medium cloves garlic, thinly sliced
1 medium red pepper, stemmed, seeded and cut in a 1/8-inch dice
1-1/4 pounds medium shrimp, peeled
3 tablespoons lemon juice
3 tablespoons dry sherry
crushed red pepper, to taste
salt, to taste
3 tablespoons parsley, finely chopped, for garnish

Directions

Heat the oil in a large skillet over medium-high heat. Add the garlic, pepper and shrimp. Cook for about 2 minutes, stirring constantly, just until the shrimp turn pink. Increase the heat to high. Add the lemon juice, sherry, hot red pepper and salt to taste and bring to a boil. Serve immediately, sprinkled with parsley.

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