

Tuscan Shrimp

August 11, 2020 | CHEF VEE, COOKING SCHOOL HEAD CHEF



Let's make it a shrimp dinner kind of night! These creamy Tuscan shrimp are just heavenly!! Full of flavor, easy to make and done in just minutes. This is the perfect meal to make when you need to get dinner on the table in a hurry. It's also easy to pair with any of your favorite sides, I'll give you the secret to my easy quick go-to side and it pairs well with these shrimp! Let's get cooking...

Serves:4 Total time:15 minutes

- 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
- 1 teaspoon Italian seasoning
- 1/2 teaspoon paprika
- 1/4 cup sun-dried tomatoes chopped or julienned
- 1 cup (packed) fresh baby spinach
- Small bunch basil cut into thin strips – garnish
- Salt & pepper to taste

Melt the butter on medium heat in a large skillet. Add the flour and cook for about a minute, stirring with heat safe spatula or whisk until smooth. Add the garlic and cook for about 30 seconds or until fragrant. Stir in the cream, lemon juice, Italian seasoning, paprika and sun-dried tomatoes. Simmer for 2 minutes. Reduce heat if it's bubbling too much. Add the shrimp and cook for around 5 minutes or until they're cooked through and the sauce is slightly thickened. Add the spinach and some basil. Cook for another 2 minutes. Season with salt & pepper as needed. Serve immediately. I like to squeeze extra lemon juice over top when serving. You could also grate some fresh parmesan over top if you wish. I love serving these over fluffy cous cous. Follow directions on package. Once you fluff the cous cous with a fork, drizzle just a little olive oil, salt and pepper and place shrimp right over. Dinner is done in under 20 minutes! Enjoy!!