

# Lemon-Garlic Marinated Shrimp

*~ Marinating precooked shrimp in garlic- and lemon-infused oil is a simple yet elegant appetizer.~*



## **Ingredients**

- 3 tablespoons minced garlic
- 2 tablespoons extra-virgin olive oil
- 1/4 cup lemon juice
- 1/4 cup minced fresh parsley
- 1/2 teaspoon kosher salt
- 1/2 teaspoon pepper
- 1 1/4 pounds cooked shrimp

## **Preparation**

- Place garlic and oil in a small skillet and cook over medium heat until fragrant, about 1 minute. Add lemon juice, parsley, salt and pepper. Toss with shrimp in a large bowl. Chill until ready to serve.

**Make Ahead Tip:** Cover and refrigerate for up to 2 hours.

## **Servings per Recipe: 12**

Nutrition (per serving): 73 calories, 3g total Fat, 92mg cholesterol, 154mg sodium, 1g carbohydrates, 0g fiber, 0g added sugars, 3g protein, 108 mg potassium

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