



Crispy Garlic Parmesan Shrimp Skillet



Ingredients for the Shrimp:

- 1½ lbs. Jumbo shrimp, peeled and deveined (tails on)
- 3 TBLS unsalted butter
- 1 TBLS olive oil
- 4 cloves garlic, minced
- 1 tsp paprika
- 1 tsp Italian seasoning
- ½ tsp onion powder
- Salt and pepper to taste

Ingredients for the Parmesan Topping:

- ½ cup Parmesan cheese, grated
- ½ cup panko breadcrumbs
- 2 TBLS butter, melted

Method:

1. Pat the shrimp dry and season with the paprika, Italian seasoning, onion powder, salt, and black pepper.
2. Sear the shrimp. Heat the olive oil and 3 TBLS of butter in a cast-iron skillet over medium-high heat. Cook the shrimp for about 2 minutes per side until pink and just cooked through.
3. Combine the Parmesan cheese, panko breadcrumbs, melted butter, and half of the chopped parsley. Sprinkle the mixture evenly over the shrimp.
4. Place the skillet under a preheated broiler for 2–3 minutes, or until the topping is golden brown and crispy.
5. Sprinkle with the remaining parsley and serve immediately with lemon wedges (drizzle over shrimp. Enjoy with crusty bread, pasta, or rice.