



Garlic & Lemon Shrimp

You Will Need:

- Delavignes Lemon Olive Oil
- Delavignes Garlic Olive Oil
- ½ cup grated Grana Padano or Parmesan Cheese (optional)
- The Olive Oil Factory Chopped Garlic
- 1 lb Large shrimp, peeled & deveined
- 1 medium Onion, thinly sliced
- 1 Lemon, zested
- ¼ cup white wine
- Salt & Pepper
- 2 tbsp. Parsley Flake
- ½ tsp Oregano flakes

Preparation:

- Heat large stainless steel or cast iron skillet over medium high heat.
- Drizzle skillet with Delavigne's Garlic Infused Olive Oil to coat bottom of skillet.
- Add thinly sliced onion and 2 tbsp. The Olive Oil Factory's Chopped Garlic, sauté Onion and Garlic until softened and translucent. Add white wine and simmer for another 3 minutes.
- Remove from pan, set aside in serving dish. Drizzle Delavignes Lemon Infused Olive Oil to coat bottom of skillet.
- Season raw shrimp with salt and pepper, add to hot skillet, turning shrimp frequently to cook thoroughly. Once shrimp are curled and firm remove from pan and add to onion, garlic, and olive oil mixture previously set aside.
- Season with parsley, oregano, salt and pepper to taste. Drizzle shrimp mixture with 2 Tablespoons each of Delavignes Lemon Infused Olive Oil and Delavignes Garlic Infused Olive oil.
- Sprinkle with zest of 1 lemon and Grana Padano Cheese to taste (optional).