

Baked Shrimp

Yield: 4 servings

Ingredients:

- **2 pounds large 21-25 Certi-Fresh Shrimp, peeled and deveined**
- **1 stick Butter, melted**
- **1 ½ tsp minced Garlic, (or to taste)**
- **½ cup fresh Parsley, chopped**
- **2 tbsp. Lemon Zest**
- **2 tbsp. fresh Lemon juice**

Instructions:

- Preheat oven to 450 degrees.
- Pour butter in a baking dish large enough to hold shrimp in one layer. Stir in garlic and half of the parsley. Add shrimp and bake for 5 minutes.
- Turn shrimp and sprinkle with remaining parsley, zest, and lemon juice.
- Bake shrimp until just cooked through, 5-10 minutes more.