

# Garlic Seared Shrimp\*

Servings: 4 | Prep/cook time: 17 minutes

---

## Ingredients:

4 tsp. extra-virgin olive oil, divided  
20 large shrimp, peeled and deveined  
6 cloves garlic, minced  
1½ tsp. sweet smoked Paprika  
1 tbsp. parsley, chopped  
1 tbsp. cilantro, chopped  
½ tsp. lemon juice  
1 pinch salt



## Directions:

1. Heat a large skillet over high heat until very hot. Lightly coat bottom of pan with 1 tsp oil; heat until lightly smoking. Add half of shrimp in a single layer. Cook just until golden and orange, 10 seconds; flip shrimp quickly. Cook 10 seconds more; immediately transfer to a plate. Repeat with remaining shrimp and 1 tsp oil.
2. Reduce heat to medium-high; add remaining 2 tsp oil. Add garlic; cook, stirring, until light golden but not browned, about 2 minutes. Stir in paprika; return shrimp to pan.
3. Reduce heat slightly and cook shrimp until done, about 1 minute; fold in parsley, cilantro, lemon juice and salt.
4. Serve shrimp with pan sauce spooned over top; garnish with cilantro.
5. Serving size: 5 shrimp

*\*This recipe comes from WW. 2 PersonalPoints™ per serving*