Plate Dream

Creamy Garlic Shrimp – 15-Minute Easy Dinner

Quick, creamy garlic shrimp ready in fifteen minutes; a flavorful, soothing dinner.

10 min	10 min	20 min	4	Easy	American
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb large shrimp, peeled and deveined
- [ ] 3 tbsp butter
- [ ] 4 cloves garlic, minced
- [ ] 1 cup heavy cream
- [ ] 2 tbsp lemon juice
- [ ] 1/4 cup grated Parmesan (optional)
- [ ] Salt and pepper to taste
- [ ] 2 tbsp fresh parsley, chopped

Instructions

1. Pat the shrimp dry with paper towels; set aside.
2. In a large skillet over medium-high heat, melt butter and add minced garlic; sauté for about 30 seconds until fragrant.
3. Add the shrimp in a single layer, season with salt and pepper, and cook 2-3 minutes per side until just pink.
4. Reduce heat to medium, pour in heavy cream and lemon juice, stirring gently; let the sauce thicken for 2-3 minutes.
5. Stir in Parmesan if using, then toss the shrimp to coat evenly; finish with fresh parsley.
6. Serve immediately over rice, pasta, or a simple green salad; enjoy the creamy warmth.

Nutrition per serving

320 kcal	28 g	5 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Don’t overcook the shrimp—they become rubbery fast.
- If the sauce thickens too quickly, add a splash of water or broth.
- A pinch of red pepper flakes (see Chilli Prawns) adds a gentle heat if you like.