



# Shrimp With Garlicky Lemon Vinaigrette



## Ingredients

- 1 lb. large shrimp with shell
- 1/3 cup lemon juice
- 1/3 cup extra virgin olive oil
- 1 tablespoon fresh Italian parsley, minced
- 1 1/2 teaspoon fresh thyme, minced
- 1 tablespoon Garli Garni or Lemon Garli Garni

## Directions

Bring a large pot of salted water to a boil. Cook shrimp just until pink, about 2 mins. Drain. When cool, remove shells & set aside.

In a bowl whisk all other ingredients. Add shrimp & toss to coat. Refrigerate several hours, tossing occasionally. Serve as appetizer or on greens as a salad.

### Products In This Recipe



Lemon Garli Garni (Small)

★★★★★ 15 Review(s)

**Price: \$6.00**

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Garli Garni All Purpose Garlic Seasoning (Small)

★★★★★ 57 Review(s)

**Price: \$6.00**

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