



I promise you, the sauce is the magic ingredient in this recipe

## Description

## Ingredients:

Peel and devein one pound of big shrimp and sauté in three tablespoons of olive oil.

minced garlic four cloves

Parmesan cheese, half a cup grated

a dash of Italiano

1/4 teaspoon of salt

little about a quarter teaspoon of black pepper

a few teaspoons of fresh parsley, minced

One lemon's juice

## Instructions:

1. Set the oven temperature to 400°F, or 200°C.
2. In a mixing bowl, mix together the olive oil, salt, pepper, Parmesan cheese, garlic powder, and Italian seasoning.

The next step is to coat the shrimp completely by adding them to the dish and mixing them around.

Put the shrimp on a baking sheet and spread them out in a single layer.

5. Preheat the oven to a preheated temperature and roast the shrimp for 8 to 10 minutes, or until they become somewhat brown and pink.

6. When ready to serve, take it out of the oven and top with some chopped parsley and squeeze some fresh lemon juice.

#### Changes and Hints

To make it a little spicier, you may stir in some red pepper flakes with the olive oil. Melted butter may be used in place of some of the olive oil for a butterier flavor. If you want a milder cheese, Pecorino Romano may be used in place of Parmesan.

**Enjoy!**

#### Category

1. Grandma Recipes

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