

Jamaican Inspired Peppered Shrimp

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/blazing-jamaican-peppered-shrimp-recipe>

Ingredients:

- 1 pound medium shrimp about 40-50
- 1 habanero scotch bonnet pepper, diced, replace with
- 1/2 medium onion sliced
- 2 ounces salted butter replace with canola oil
- 2 teaspoons minced garlic
- 1 teaspoon fresh thyme
- 1 teaspoon paprika
- 1/2 teaspoon white pepper
- 1/2 lemon or more to taste optional
- 1/2 cup chicken stock or water
- 2 tablespoons chopped parsley
- 1 teaspoon salt adjust to taste

Nutrition:

1. Calories: 250 calories
2. Carbohydrate: 7 grams
3. Cholesterol: 205 milligrams
4. Fat: 14 grams
5. Fiber: 2 grams
6. Protein: 24 grams
7. SaturatedFat: 7 grams
8. Sodium: 890 milligrams
9. Sugar: 2 grams

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