

# Camarones al Ajillo (Garlic Shrimp)

Yield: 4 min  
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/camarones-al-ajillo-peruvian-recipe>

## Ingredients:

- 1 tablespoon olive oil
- 1/4 cup butter
- 1/2 green bell pepper, sliced
- 1 onion large, sliced
- 10 cloves garlic pressed
- 1 pound large shrimp fresh, shelled and deveined
- 1/2 cup tomato sauce
- 1 tablespoon dried parsley
- 1/4 teaspoon crushed red pepper flakes optional
- salt and ground black pepper to taste

## Nutrition:

1. Calories: 190 calories
2. Carbohydrate: 10 grams
3. Cholesterol: 30 milligrams
4. Fat: 16 grams
5. Fiber: 2 grams
6. Protein: 2 grams
7. SaturatedFat: 8 grams
8. Sodium: 220 milligrams
9. Sugar: 4 grams

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