

Spicy Portuguese Shrimp

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/portuguese-lemon-cake-recipe>

Ingredients:

- 1 large shallot or 1/2 yellow onion, minced finely
- 4 cloves garlic minced finely
- 2 tablespoons olive oil
- 1 pound shrimp leave the shells on
- 1 cup white wine I used Vinho Verde, water or fish stock can be used instead
- 1 lemon juiced
- 2 tablespoons hot sauce Piri Piri, or your favorite, – add according to the heat you like
- 1 handful parsley for garnish, optional
- 1 packet goya sazón
- 1 1/2 teaspoons annatto

Nutrition:

1. Calories: 260 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 170 milligrams
4. Fat: 9 grams
5. Fiber: 2 grams
6. Protein: 24 grams
7. SaturatedFat: 1 grams
8. Sodium: 370 milligrams
9. Sugar: 1 grams

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