

Shrimp with Cilantro and Lemon



This is a very simple recipe for shrimps, it is tasty if you like cilantro. Now that the weather is getting warmer (at least for us living in Southern California) I like to make a nice salad and top it with these shrimps. It sure makes a great meal and it is very healthy...shrimps are low in fat ;-).

Ingredients:

1 lb of shrimp, clean and deveined
2 garlic clove finely chopped
 $\frac{1}{2}$ lemon, juice freshly squeezed
 $\frac{1}{2}$ bunch fresh cilantro, chopped
1 tablespoon cooking wine
Salt and pepper to taste
1 tablespoon olive oil



Method:

Mix all the ingredients except the cilantro. In a pan heat the olive oil and fry the shrimps both side, when the shrimps are done add the cilantro and remove from the heat. Serve the shrimps on top of a green salad of your choice.



Enjoy this simple and easy recipe!

Not long ago I was honored with these awards:



From Kitchen Flavours, she is sweet and always share yummie recipes.

I would like to take the opportunity to thank them both and invite you all to visit their sites if you have not done already.

I want to dedicate these awards to all of you, so please feel free to collect them.

By the way, I am linking this post to Hearth and Soul.

Curiosity Corner

Did you know that cilantro is also called Chinese parsley? Moreover, coriander is the dry fruits of cilantro which is used widely in curries.

Thank you for visiting Simple Recipes!