



## **Olive on Tap Spicy Shrimp with Lemon Orange Brown Butter Sauce**

INGREDIENTS: 1/3 cup **Olive on Tap Lemon Butter Olive Oil** \* 1 teaspoon fresh thyme \* zest of one Orange \* zest of one Lemon \* 2 teaspoons minced garlic \* 2 lbs. raw shrimp \* 1/2 teaspoon chili powder \* salt and pepper to taste \* sesame seeds, herbs of your choice

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Heat the lemon butter olive oil in a medium skillet over low heat. When the butter is melted, add the thyme leaves. Stir and simmer, keeping the heat low (it burns easily), for 5 minutes or until the butter reaches a golden brown color. Remove from heat and stir in the zest. Pour the butter into a small bowl and let it rest for a few minutes. In the same skillet, with a light coating of the butter remaining, add the garlic and saute for 1 minute. Add the raw shrimp and the chili powder; shake or toss in the pan for 3-5 minutes or until the shrimp is no longer translucent.

Serve with the shrimp in butter sauce on pasta, grains, rice, or a salad.