

Two-Minute Shrimp Scampi

Time to add some green!

Prep Time: 2 minutes

Total Time: 7 minutes

Ingredients:

- 24 large frozen shrimp (peeled and deveined)
- ½ cup fresh spinach leaves, chopped
- 1 tsp olive oil
- 1 clove garlic, crushed
- ½ tsp dried basil
- 1 or 2 splashes of hot sauce
- Sesame seeds (optional)



Directions:

1. Defrost shrimp in refrigerator or under cool running water.
2. In a large bowl, mix all the ingredients together (except sesame seeds), tossing well to coat the shrimp.
3. Cook in skillet until pink (or sufficiently heated if pre-cooked).
4. Top with sesame seeds if desired.

Serves: 2

Nutrition information per serving:

Calories:	91	Sodium:	165.3mg
Fat:	3g	Carbohydrates:	1.4g
Saturated Fat:	.5g	Dietary Fiber:	.5g
Cholesterol:	128.7mg	Protein:	14.1g

Source: <http://www.food.com/recipe/two-minute-shrimp-scampi-414267>

