

# Garlic Lemon Shrimp

Cooking Light Magazine

**Servings: 2**

**Start to Finish Time: 10 minutes**

**2 tablespoons olive oil**

**3/4 pound medium shrimp with tails on, peeled and deveined**

**1/2 teaspoon garlic powder**

**1/2 teaspoon lemon pepper**

**juice of one lemon**

**1 tablespoon fresh parsley, chopped**

In a nonstick skillet, heat olive oil over medium-high heat. Add the shrimp and saute' until pink.

Season with garlic powder and lemon pepper.

Squeeze lemon over the pan and add parsley.

Serve over angel hair pasta.

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Per Serving (excluding unknown items): 124 Calories; 14g Fat (96.4% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 86mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 2 1/2 Fat.