



## THERE'S PLENTY OF FISH IN OUR SEA!

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**Name:** Matthew Gonzalez

**Recipe Title:** Garlic Butter Shrimp

### **Recipe Ingredients:**

- 8 tablespoons (1 stick) unsalted butter, divided
- 1 1/2 pounds medium shrimp, peeled and deveined
- Kosher salt and freshly ground black pepper, to taste
- 5 cloves garlic, minced
- 1/4 cup chicken stock
- Juice of 1 lemon, or more, to taste
- 2 tablespoons chopped fresh parsley leaves

### **Recipe Instructions**

1. Melt 2 tablespoons of butter in a large skillet over medium high heat.
2. Add shrimp, salt and pepper, to taste. Cook, stirring occasionally, until pink, about 2-3 minutes; set aside.
3. Add garlic to the skillet, and cook, stirring frequently, until fragrant, about 1 minute. Stir in chicken stock and lemon juice. Bring to a boil; reduce heat and simmer until reduced by half, about 1-2 minutes. Stir in remaining 6 tablespoons butter, 1 tablespoon at a time, until melted and smooth.
4. Stir in shrimp and gently toss to combine.
5. Serve immediately, garnished with parsley leaves, if desired.