

## Sautéed Shrimp with Lemon-Caper Dressing

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Ready in 30 minutes

Servings: 2 to 4

### **Ingredients**

4 tablespoons olive oil, divided

¼ cup lemon juice, from 1 large lemon

2 very thin slices of lemon, deseeded and coarsely chopped

2 tablespoons coarsely chopped dill

1 garlic clove, thinly sliced

1 tablespoon capers, coarsely chopped

1-pound large shrimp, peeled and deveined

Kosher salt

½ teaspoon crushed red pepper

### **Preparation**

1. In a large bowl, whisk together 3 tablespoons olive oil with the lemon juice, chopped lemon, dill, garlic and capers; set aside.
2. In a medium bowl, season the shrimp with salt and the crushed red pepper.
3. Heat the remaining 1 tablespoon olive oil in a medium skillet over medium. Add the shrimp and cook, stirring occasionally, until pink and lightly browned on the edges, 3 to 4 minutes.
4. Transfer the shrimp to the bowl with the lemon dressing and toss to coat. The shrimp can be served right away, or cooled to room temperature and served. The cooked shrimp can marinate in the dressing for up to 1 day and can be served chilled or at room temperature.