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# Saucy Tuscan Butter Shrimp

by [LENA ABRAHAM](#) UPDATED: JUL 23, 2020**YIELDS:**

4 serving(s)

**PREP TIME:**

5 mins

**TOTAL TIME:**

20 mins

## Ingredients

2 **tblsp.** extra-virgin olive oil

1 **lb.** shrimp, peeled, deveined, and tails removed

Kosher salt

Freshly ground black pepper

3 **tblsp.** butter

3 cloves garlic, minced

1 **1/2 c.** halved cherry tomatoes

3 **c.** baby spinach

1/2 **c.** heavy cream

1/4 **c.** freshly grated Parmesan

1/4 **c.** basil, thinly sliced

Lemon wedges, for serving (optional)

## Directions

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### Step 1

In a large skillet over medium-high heat, heat oil. Season shrimp all over with salt and pepper. When oil is shimmering but not smoking, add shrimp and sear until underside is golden, about 2 minutes, then flip until opaque. Remove from skillet and set aside.

### Step 2

Reduce heat to medium and add butter. When butter has melted, stir in garlic and cook until fragrant, about 1 minute. Add cherry tomatoes and season with salt and pepper. Cook until tomatoes are beginning to burst then add spinach and cook until spinach is beginning to wilt.

### Step 3

Stir in heavy cream, Parmesan and basil and bring mixture to a simmer. Reduce heat to low and simmer until sauce is slightly reduced, about 3 minutes.

### Step 4

Return shrimp to skillet and stir to combine. Cook until shrimp is heated through, garnish with more basil and squeeze lemon on top before serving.