



# Garlic Butter Shrimp and Asparagus in 20 Minutes

## The Sizzle That Started It All

The first time I made garlic butter shrimp, my kitchen smelled like a seaside bistro. The sizzle of butter, the punch of garlic—it hooked me instantly. Asparagus added a crisp freshness that balanced the rich shrimp. **Ever wondered how you could turn simple ingredients into something unforgettable in 20 minutes?** This dish proves fast food doesn't mean bland. Share your first kitchen love in the comments—was it garlic, butter, or both?

## My Butter-Drenched Beginner Mistake

I once used frozen shrimp straight from the bag—soggy disaster.

Patting them dry changed everything. Crispy edges, juicy centers.

**Home cooking teaches patience, even in quick meals.** That tiny step matters. Now I keep paper towels by the stove. What's your "aha" cooking moment?

## Why This Combo Works

- Garlic butter clings to shrimp, creating a glossy, flavorful coat. - Asparagus stays crisp, adding texture against tender shrimp. **Which flavor combo surprises you most—garlic-lemon or the optional red pepper kick?** Try both and tell me your pick.

## A Dish With Roots

This dish nods to Mediterranean coastal cooking—simple, fresh, fast.

\*Did you know asparagus was a Roman delicacy?\* Farmers prized its quick growth. Today, it pairs perfectly with shrimp for modern ease. Vote below: team parsley or team cilantro for garnish?



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### Ingredients:

Ingredient	Amount	Notes
Medium shrimp	1 pound	peeled and deveined (fresh or frozen)
Asparagus	1 bunch	trimmed and cut into 2-inch pieces
Unsalted butter	4 tablespoons	can substitute olive oil for a healthier option
Garlic	4 cloves	minced
Lemon juice	1 tablespoon	freshly squeezed for the best flavor
Salt and pepper	To taste	
Red pepper flakes	1/4 teaspoon	optional for a kick
Chopped parsley	As needed	or use cilantro for a different flavor profile

## Quick Garlic Butter Shrimp & Asparagus

### Step 1

See also Easy Crescent Roll Italian Stromboli

Gather all ingredients first. Rinse shrimp if frozen, then pat dry. Trim asparagus ends and cut into pieces. Dry shrimp sear better. (Hard-learned tip: Overcrowding the pan steams shrimp. Cook in batches if needed.)

**Step 2** Melt half the butter in a hot skillet. Wait until it foams slightly. Add minced garlic, stir for 1 minute. Burnt garlic tastes bitter.

**Step 3** Add shrimp in one layer. Season with salt, pepper, and red pepper flakes. Cook 2-3 minutes per side until pink. Flip once. **What's the sign shrimp are done? Share below!** **Step 4** Toss in asparagus, cook 5-7 minutes. Keep it crisp-tender. Remove from heat, stir in remaining butter and lemon juice. Garnish with parsley. **Cook Time:** 15 minutes **Total Time:** 20 minutes **Yield:** 4 servings **Category:** Dinner,

Seafood

## 3 Fun Twists to Try

**Spicy Sriracha** Swap red pepper flakes for 1 tbsp sriracha. Adds a sweet-heat kick. **Cheesy Finish** Sprinkle grated parmesan at the end. Melts into the garlic butter beautifully. **Veggie-Packed** Add sliced bell peppers or zucchini with the asparagus. More color, more crunch. **Which twist would you pick? Vote in the comments!**

## Serving & Sipping Ideas

Serve over fluffy rice or crusty bread. Both soak up the garlic butter. Add a side salad for freshness. Pair with chilled white wine or sparkling lemon water. Both cut through the rich butter. **Which would you choose tonight?**



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## Storing and Reheating Tips

Keep leftovers in an airtight container in the fridge for up to 2 days. Reheat gently in a skillet with a splash of water to prevent drying out. For longer storage, freeze the shrimp and asparagus separately for up to 1 month. \*Fun fact\*: Asparagus stays crisper when frozen raw. Want to batch-cook? Double the recipe and freeze half for busy nights. Ever tried reheating shrimp in the oven? Share your tricks below!

See also [Creamy Slow Cooker Potato Gratin](#)

## Common Issues and Fixes

Shrimp turning rubbery? Overcooking is likely the culprit. Cook just until pink and opaque. If asparagus is too tough, blanch it for 1 minute before adding to the skillet. Garlic burning? Lower the heat and stir constantly. Why this matters: Burnt garlic ruins the dish's delicate flavor. Stuck with frozen shrimp? Thaw them in cold water for 10 minutes first. What's your biggest shrimp-cooking struggle? Let's troubleshoot together!

## Your Questions Answered

**Q: Can I make this gluten-free?** A: Yes! The recipe is naturally gluten-free. Just check labels on pre-packaged shrimp for additives. **Q: How far ahead can I prep this?** A: Chop asparagus and garlic up to 1 day ahead. Cook shrimp fresh for best texture. **Q: What's a good butter swap?** A: Olive oil works, but for richness, try ghee or avocado oil. **Q: Can I double the recipe?** A: Absolutely. Use two skillets or cook in batches to avoid crowding. **Q: What other veggies work here?** A: Try green beans or zucchini. Why this matters: Variety keeps meals

exciting!

## Let's Connect!

Hope this dish brings a little sunshine to your table. Tag **@SavoryDiscovery** on Pinterest with your creations. Did you tweak the recipe? Tell me how—I love hearing your twists. Happy cooking!  
—Elowen Thorn.