

## Rosemary Shrimp and Garlic Rosemary Citrus

STONEWALL KITCHEN

### INGREDIENTS:

Olive oil

3/4 lb. large shrimp, peeled and de-veined

1/3 cup Stonewall Kitchen Garlic Rosemary

Citrus Sauce

1/3 cup heavy cream

1-2 teaspoons fresh rosemary, chopped



### DIRECTIONS:

Heat olive oil in saute pan.

Add chopped garlic and saute over medium high heat for 30 seconds making sure it does not brown. Add shrimp to the pan and cook until color turns pink, about 3-5 minutes. add Garlic Rosemary Citrus Sauce and reduce sauce for about 3 minutes. Add heavy cream to finish the sauce and heat for about 3 minutes. Add chopped rosemary and let it cook for 2 minutes. Season with salt and pepper. Serve over rice or pasta.