

# Hot Garlic Shrimp

1 lb	Large shrimp
1 Tbsp	Olive oil
4 Cloves	Garlic, peeled and minced
1/2 to 1 Tsp	Red pepper flakes
Dash	Cumin
3 Tbsp	Lemon juice
	Parsley, chopped, for garnish

## Directions:

Peel and de-vein shrimp and rinse in cold water. Mix olive oil and garlic in glass measuring cup and microwave on high for 1 minute. In a 2 quart round casserole dish mix shrimp with oil and garlic, and sprinkle with red pepper flakes, a few dashes of cumin, and lemon juice. Stir to mix and arrange shrimp in a circular fashion, thick ends of the shrimp to the outside of bowl. Cover with vented plastic wrap and microwave on high for 3 to 4 minutes, turning shrimp once. Remove when shrimp are pink. Let stand another minute to complete cooking. Dust with parsley.

Makes 4 servings.