

Lemon Tarragon Shrimp with Peas

Ingredients

- 1/4 c. Unsalted butter
- ¼ c. Tarragon Oil
- 4 Tsp. Minced fresh chives
- 2 ½. Tsp. Grated lemon peel
- 4 c. Chopped leeks (green and white part only)
- ½ Tsp. Dried thyme
- 2 c. Frozen baby peas
- 16 Uncooked jumbo shrimp (peeled)
- 2 Tbsp. Lemon juice

Preparation

1. Mix butter, tarragon oil, chives and lemon peel in a small bowl.
2. Melt 2 Tbsp. of this mixture in a large saucepan over medium heat.
3. Add leeks and thyme and sauté until tender. About 10 minutes.
4. Add shrimp, lemon juice and peas to saucepan. Cook until shrimp is almost pink.
5. Add remaining herb mixture to saucepan and toss to coat.==This dish is great with grilled vegetables or over rice.