



## Freshwater Shrimp in Basil Butter Sauce

### Ingredients

- 4-6 Shrimp per person (these shrimp are monsters almost like little lobsters)
- 6-8 ounces fresh basil
- 1/4 tablespoon fresh ground black pepper
- Dash of old bay (optional)
- 1/8 tablespoon ground sea salt
- 1 pound fresh spinach
- 1/2 tablespoon olive oil
- 1/2 stick of butter or margarine
- 1/4 cup shredded parmesan

### Preparation

- **Step 1:** Heat a large skillet/frying pan and add a little olive oil.
- **Step 2:** Add the shrimp, basil, salt, pepper, and old bay if you like it let cook on one side for about 4-6 minutes
- **Step 3:** When you begin to see the meat inside the shell turn white flip it and add in the butter
- **Step 4:** Cook for another 4-6 min and stir it around a little bit
- **Step 5:** Remove from pan and add in the spinach and parmesan cheese and stir around until perfectly wilted and bright green but not overcooked
- **Step 6:** Serve the shrimp next to the spinach....or just throw them all on a big plate and let everyone dig in like animals.