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Lemon-Garlic Shrimp

- 1 Medium lemon
- 8 Ounces shrimp, medium, peeled and deveined, raw, fresh or thawed from frozen
- 1 Clove garlic, minced (may substitute 1/4 teaspoon garlic powder)
- 1 Tsp basil, dried, (may substitute 2 teaspoons chopped fresh basil)
- 1 Tbsp mustard, Dijon
- 1 pinch pepper, black ground

- 1) Preheat the oven to 350 degrees.
- 2) Cut half of the lemon into thin slices. Reserve the other half for juicing.
- 3) In a medium bowl, combine the shrimp, garlic, basil, mustard, and pepper. Squeeze the juice of the remaining lemon half into the bowl. Stir gently until the shrimp are evenly coated with the lemon-Dijon mixture.
- 4) Place a 12" x 16" sheet of aluminum foil on the countertop. Lay the lemon slices in the center of the foil, and top with the shrimp mixture. Fold the foil around the shrimp to make a packet, making sure to tightly seal all sides of the packet. Place the foil packet on a baking sheet and bake for 20 minutes.

Makes 1 Serving

