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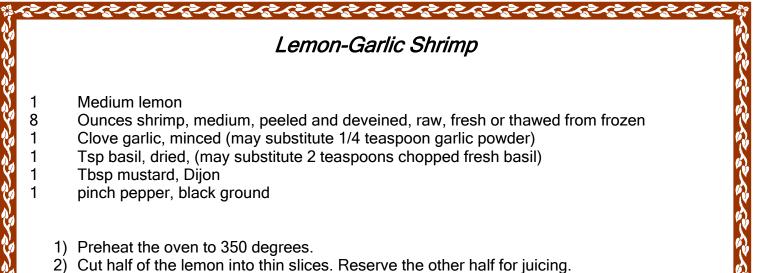
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- In a medium bowl, combine the shrimp, garlic, basil, mustard, and pepper. Squeeze the juice of the remaining lemon half into the bowl. Stir gently until the shrimp are evenly coated with the lemon-Dijon mixture.
- 4) Place a 12" x 16" sheet of aluminum 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

