



Winn-Dixie Supermarkets

Country Dijon Shrimp Sauté



Ingredient List

- 1 lb. large fresh shrimp, peeled, deveined
- 1 clove garlic, crushed
- 3 Tbs butter
- 1/4 cup dry white wine
- 3 Tbs Grey Poupon Country Dijon Mustard
- 2 Tbs chopped fresh parsley
- Hot cooked Minute White Rice

Directions

Cook and stir shrimp and garlic in butter in large skillet on medium-high heat 4 to 5 minutes or until shrimp is pink and cooked through. Remove from heat.

Stir in wine and mustard. Return to heat; cook an additional 2 to 3 minutes more or until thoroughly heated. Remove from heat; stir in parsley. Serve over rice.

Servings: 4

Time: 25 minutes