

Spicy Spanish Shrimp

written by The Recipe Exchange | August 5, 2016

Ingredients

1-1/2 lbs. peeled and deveined shrimp
1/4 cup Butter
1 medium yellow onion, chopped
1 clove garlic, finely chopped
1/8 tsp. crushed red pepper flakes
1 can (14.5 oz.) diced tomatoes, drained
1/2 cup chicken broth
1 jar (3 oz.) pimiento-stuffed olives, drained (about 1/2 cup)
1 Tbsp. small capers, rinsed and drained

Directions

Season shrimp, if desired, with salt and ground black pepper. Melt I Can't Believe It's Not Butter!® made with Olive Oil Spread in 12-inch nonstick skillet over medium-high heat and cook shrimp, turning once, 3 minutes or until shrimp turn pink. Remove shrimp to serving platter and keep warm.

Cook onion in same skillet, stirring occasionally, 4 minutes or until golden. Stir in garlic and red pepper flakes and cook 30 seconds. Stir in remaining ingredients and bring to a boil over high heat. Reduce heat to low and simmer 3 minutes. Return shrimp to skillet and heat through. Serve, if desired, with hot cooked rice.