



Sheet Pan Crispy Shrimp Skewers with Garlic Lemon Butter



Ingredients:

- 1 lb. large shrimp (peeled & deveined, tails optional)
- Wooden skewers (soaked in water 20 min)
- 2 TBLS olive oil
- ½ tsp paprika
- ½ tsp garlic powder
- ½ tsp black pepper
- Salt to taste

Ingredients for the Crispy Coating:

- ½ cup panko breadcrumbs
- ¼ cup grated Parmesan cheese
- 2 TBLS melted butter
- 2 cloves garlic (minced)
- 1 TBLS chopped parsley

Ingredients for the Creamy Dip:

- ½ cup mayonnaise
- 1 TBLS lemon juice
- 1 tsp Dijon mustard
- 1 TBLS chopped herbs (parsley or dill)
- Salt & pepper

Method:

1. Set oven to 400°F, and line a sheet pan with parchment paper.
2. Pat shrimp dry, then toss with olive oil, paprika, garlic powder, salt, and pepper, then thread onto skewers (4–5 shrimp per skewer).
3. In a bowl, mix panko, Parmesan, melted butter, garlic and parsley.
4. Place skewers on the tray and sprinkle or press the crispy topping onto the shrimp.
5. Bake for 10–12 minutes until shrimp are cooked and topping is golden.
6. Optional: broil for 1–2 minutes for extra crispiness.
7. Garnish with fresh lemon juice and extra parsley.
8. Serve hot with creamy dip on the side.