

Shrimp with Shallots and Mustard

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Simply sautéed shrimp become utterly elegant with a creamy mustard sauce. Serve this entrée when you're looking for something light, delicious, and fancy that cooks up quickly. Makes 4 servings.

Ingredients:

10 medium uncooked shrimp
Salt and freshly ground black pepper
¼ cup olive oil
2 medium shallots, minced
1 bunch fresh tarragon, minced
½ cup Chardonnay
½ cup heavy cream
½ pound butter, diced into small pieces
2 tablespoons Dijon mustard
1 tablespoons minced chives

Directions:

1. Lightly season shrimp with salt and pepper.
2. Heat oil in a large skillet over high heat. Add shrimp and cook 8 minutes, stirring; remove from skillet and set aside.
3. Add shallot and tarragon to skillet and cook 3 minutes. Add Chardonnay and heavy cream; cook for another minute.
4. Add butter and Dijon to skillet, stirring to incorporate. Cook for 1 to 2 minutes, until well combined.
5. Pour sauce over reserved shrimp and serve garnished with chives.