Shrimp Scampi in Lemon Cream

4 Tbsp olive oil

¼ cup onion, finely chopped

3 cloves garlic, minced

2 lbs shrimp, deveined

1 Tbsp lemon zest

¼ cup vodka

⅓ cup GF sour cream (or soft tofu or canned coconut milk for dairy free)

2 Tbsp Italian parsley, finely chopped

⅓ cup fresh basil, roughly chopped

1 Tbsp lemon juice, or more to taste

Salt and pepper, to taste

In a large skillet add oil and sauté onions until soft. Add garlic and prawns, cooking until prawns are pink, about 2 minutes.

Stir in the lemon zest and vodka, simmering until vodka is reduced by half, then remove from heat and stir in sour cream and herbs.

Season to taste with lemon juice and salt and pepper.

**Notes**

Add peas if desired and serve with GF crusty baguette or over rice.

The alcohol in the vodka gets evaporated out as it cooks, leaving only its delicious flavor. You can omit it completely if you desire.