Lemon Tarragon Shrimp with Peas

Ingredients

- 1/4 cup unsalted butter
- ¼ cup Fustini's Delicate SELECT olive oil
- 1/8 cup freshly chopped tarragon
- 4 teaspoons minced fresh chives
- 2 ½ teaspoons grated lemon peel
- 4 cups chopped leeks (green and white part only)
- ½ teaspoon dried thyme
- 2 cups frozen baby peas
- 16 uncooked jumbo shrimp (peeled)
- 2 tablespoons lemon juice

Directions

Step 1.

Mix butter, olive oil, tarragon, chives and lemon peel in a small bowl. Melt 2 Tbsp. of this mixture in a large saucepan over medium heat. Add leeks and thyme and sauté until tender. About 10 minutes.

Step 2.

Add shrimp, lemon juice and peas to saucepan. Cook until shrimp is almost pink. Add remaining herb mixture to saucepan and toss to coat.