

diamond
harvest



Easy Peel Shrimp Recipes



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Enjoy these quick and easy stovetop recipes using Diamond Harvest Easy Peel Shrimp.

Each recipe is flavourful, and uses simple ingredients that highlight the quality of the shrimp. The recipes are in 2 categories; Shell-On and Shell-Off. Cooking shrimp with the shell on enhances flavour, keeps the meat tender, and adds a more interactive, hands-on dining experience - perfect for casual gatherings or family meals.



SHELL-ON RECIPES

Spicy Garlic Chili Shrimp (Asian Stir-Fry Style)

4-6 Servings | Shrimp Size: Extra Large or Jumbo

INGREDIENTS:

- 2 lbs Diamond Harvest Easy Peel Shrimp (thawed, leave shells on)
- 2 tbsp vegetable oil
- 6 garlic cloves (minced)
- 1-inch ginger (grated or minced)
- 2 tbsp soy sauce
- 1 tbsp oyster sauce
- 1 tbsp chili garlic sauce
- 1 tsp sesame oil
- 1 tsp sugar
- 2 green onions (chopped)
- Optional: sesame seeds and lime wedges for serving

INSTRUCTIONS:

1. Heat oil in a large skillet or wok over medium-high heat.
2. Add garlic and ginger; sauté for 30 seconds until fragrant.
3. Add shell-on shrimp in a single layer. Cook 2-3 minutes per side until they turn pink.
4. In a small bowl, mix soy sauce, oyster sauce, chili garlic sauce, sesame oil, and sugar.
5. Pour sauce into the skillet and toss shrimp to coat well. Simmer for 1-2 minutes.
6. Garnish with green onions and sesame seeds. Serve hot with rice or crusty bread. Diners peel and eat with their hands.

Classic Low Country Skillet Shrimp (Southern Boil-Inspired, Stovetop Version)

4-6 Servings | Shrimp Size: Large or Extra Large

INGREDIENTS:

- 2 lbs Diamond Harvest Easy Peel Shrimp (thawed, leave shells on)
- 2 tbsp butter
- 1 tbsp olive oil
- 1 tbsp Old Bay seasoning (or seafood boil seasoning)
- 4 garlic cloves (smashed)
- 1 lemon (cut into wedges)
- Optional: a splash of beer or 1/4 cup chicken broth
- Fresh parsley for garnish
- Serve with: corn on the cob, boiled potatoes, or crusty bread

INSTRUCTIONS:

1. Heat butter and olive oil in a large skillet over medium heat.
2. Add smashed garlic and cook 1 minute.
3. Add shrimp (shell-on) and sprinkle with Old Bay seasoning.
4. Add a splash of beer or broth (optional), and cover for 2 minutes to steam slightly.
5. Uncover and stir shrimp to ensure even cooking. Cook until shells are bright pink (about 5-7 minutes total).
6. Squeeze lemon over the skillet and toss. Garnish with parsley.
7. Serve directly in the pan or a platter. Provide napkins—diners peel and eat!

SHELL-OFF RECIPES

Garlic Butter Shrimp with Lemon & Herbs (Mediterranean Style)

4-6 Servings | Shrimp Size: Large or Extra Large

INGREDIENTS:

- 2 lbs Diamond Harvest Easy Peel Shrimp (thawed, peeled, tails on or off)
- 4 tbsp unsalted butter
- 2 tbsp olive oil
- 6 garlic cloves (minced)
- 1 lemon (zested and juiced)
- 1 tsp red pepper flakes (optional)
- 1/4 cup fresh parsley (chopped)
- Salt & pepper to taste
- Optional: serve over rice, couscous, or pasta

INSTRUCTIONS:

1. Heat butter and olive oil in a large skillet over medium heat.
2. Add garlic and sauté for 30 seconds until fragrant (don't burn it).
3. Add shrimp in a single layer. Cook 2-3 minutes per side until pink and opaque.
4. Add lemon juice, zest, red pepper flakes, and salt/pepper.
5. Toss with parsley and serve hot.

Cajun Shrimp Skillet (One-Pan Spicy Southern Style)

4-6 Servings | Shrimp Size: Extra Large or Jumbo

INGREDIENTS:

- 2 lbs Diamond Harvest Easy Peel Shrimp (thawed and peeled)
- 2 tbsp olive oil
- 1 tbsp Cajun seasoning
- 1 red bell pepper (sliced)
- 1 green bell pepper (sliced)
- 1 small red onion (sliced)
- 3 garlic cloves (minced)
- 1 tbsp lemon juice
- Fresh parsley or green onions for garnish

INSTRUCTIONS:

1. Toss shrimp with Cajun seasoning and a drizzle of oil.
2. Heat oil in a large skillet over medium-high heat. Add onion and bell peppers; cook 3-4 minutes until slightly softened.
3. Add garlic and cook 30 seconds.
4. Push veggies to the side, add shrimp in a single layer. Cook 2-3 minutes per side.
5. Mix everything, squeeze lemon juice over top, garnish, and serve with rice or cornbread.

Shrimp Scampi with Linguine (Italian Classic)

4-6 Servings | Shrimp Size: Large or Extra Large

INGREDIENTS:

- 2 lbs Diamond Harvest Easy Peel Shrimp (thawed, peeled, tails on optional)
- 12 oz linguine (or any pasta)
- 4 tbsp butter
- 2 tbsp olive oil
- 5 garlic cloves (thinly sliced)
- 1/2 cup dry white wine (or chicken broth)
- Juice of 1 lemon
- 1/4 tsp crushed red pepper flakes (optional)
- Salt & pepper to taste
- 1/4 cup chopped fresh parsley

INSTRUCTIONS:

1. Cook linguine according to package directions; reserve 1/2 cup pasta water.
2. In a large skillet, heat butter and olive oil over medium heat.
3. Add garlic and red pepper flakes; cook 30 seconds.
4. Add shrimp; season with salt & pepper. Cook 2-3 minutes per side.
5. Add wine (or broth) and lemon juice; simmer for 2 minutes.
6. Toss in cooked pasta and reserved water as needed. Stir in parsley.
7. Garnish with Parmigiano Reggiano cheese if desired.