

Idiot's Kitchen Recipe – Shrimp with Green Herbs

Recipe from idiotskitchen.com – Adapted from The New York Times



Ingredients:

1 pound large or extra large shrimp (preferably wild caught) peeled & deveined
3 cloves garlic
3 Tablespoons olive oil
3 green onions, trimmed and cut into 1 inch pieces
½ cup fresh flat leaf parsley
3 Tablespoons dry white wine
pinch red chili flakes
Salt & Pepper

Preheat the oven to 500 degrees.

Peel, devein, and clean 1 pound of large or extra large shrimp & set aside.

In the bowl of a small food processor or sturdy blender, combine 3 cloves of garlic, 3 Tablespoons olive oil, and 3 green onions (roots trimmed off & cut into 1 inch pieces). Pulse or process once or twice to make room for the other herbs.

Add ½ cup of flat leaf parsley leaves. Pulse to combine into a thick, chunky paste stopping as needed to scrape down the sides of the processor bowl.

Place the shrimp in a baking dish and spoon the green herb mixture over the top. Add a pinch of red pepper flakes, 3 Tablespoons of white wine, and salt & pepper to taste. Use clean hands to combine so that the shrimp are evenly coated in the herbs.

Bake at 500° for 10-12 minutes, stirring to turn the shrimp halfway through cooking. The shrimp are done when they are vibrant pink, slightly curled around the edges, and firm to the touch.

Serves 2-3 and is easily expanded/doubled.