



## CAFE THOMPSON RECIPE

# AJILLO SHRIMP

SERVES 12

### INGREDIENTS

- 1 cup garlic, thinly sliced
- 2 teaspoons red pepper flakes
- 2 teaspoons kosher salt
- 1 tablespoon Spanish paprika
- 3 pounds (21-25) shrimp, peeled and deveined
- 2 ounces dry sherry wine
- 2 tablespoons fresh lemon juice
- 1/2 cup parsley, chopped

### DIRECTIONS

Place a skillet over medium heat. Add the extra-virgin olive oil and heat to 275 F . Add the garlic and red pepper flakes. Let cook 1 to 2 minutes.

Season the shrimp with salt and paprika toss to coat. Add the seasoned shrimp to the skillet. Stir to ensure the shrimp is spread out evenly in the skillet. Let the shrimp cook 3 to 4 minutes. Remove the skillet from the heat.

Stir in the sherry, lemon juice and parsley. Transfer the shrimp and sauce to a serving vessel. Serve immediately.

### Side dishes

Crusty Bread • Grilled Vegetables

