



CHEF SPOTLIGHT RECIPE

CHIMICHURRI SHRIMP

SERVES 40

INGREDIENTS

- 2 cups cilantro leaves
- 2 cups flat-leaf parsley leaves
- 2 cups arugula
- 1/2 cup shallots, chopped
- 1 red bell pepper, chopped
- 3 ounces fresh lemon juice
- 3 ounces red wine vinegar
- 2 teaspoons crushed red pepper
- 10 garlic cloves
- 2 teaspoons kosher salt, divided
- 6 ounces extra-virgin olive oil
- 3 ounces canola oil
- 10 pounds (16-20) shrimp, peeled and deveined
- 2 teaspoons black pepper
- Cooking spray

DIRECTIONS

Place the first 9 ingredients and 1 teaspoon of salt into a food processor. Pulse until smooth.

Combine the oil and shrimp in a bowl; toss to coat.

Season with the remaining salt and pepper.

Heat the grill, and then coat it with the cooking spray. Place the shrimp on the grill and cook for 2 minutes on each side.

Check to make sure the internal temperature reaches 145 F.

Remove from the grill, drizzle the chimichurri atop the shrimp, and serve with steamed farro and roasted corn.

Side dishes

Charred Corn Salsa • Flour Tortillas

