

## CAFE THOMPSON RECIPE

# CAMARONES AL AJILLO (GARLIC SHRIMP)

Ajillo shrimp, a classic Spanish (gambas al ajillo) or Mexican (camarones al ajillo) dish, is served with crusty bread to soak up the flavorful garlic oil. The dish is defined by a deep, toasted garlic scent mingled with sweet, briny notes from the shrimp and a hint of smoky paprika.

**SERVES 6**



### INGREDIENTS

- 1 tablespoon olive oil
- 1/2 cup garlic cloves, sliced
- 1 teaspoon red pepper chili flakes
- 1 pound, 8 ounces shrimp
- 1 teaspoon kosher salt
- 1 teaspoon smoked paprika
- 1 ounce sherry wine
- 1 tablespoon lemon juice
- 1/4 cup parsley, chopped

### DIRECTIONS

Place a skillet over medium heat. Add the olive oil and heat. Add the garlic and red pepper flakes. Let it cook 1 to 2 minutes.

In a bowl, season the shrimp with the salt and paprika, and 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 dish

Rice-Stuffed Poblano Peppers

