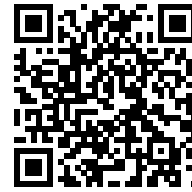


Easy Shrimp Oreganata



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Recipe by: Laura Vitale

Serves 4 to 6

Prep Time: 15 minutes

Cook Time: 15 minutes

Ingredients

- __ 1lb of Large Shrimp, peeled and deveined
- __ 3/4 cup of Breadcrumbs
- __ 3 Cloves of Garlic, minced
- __ 2 Tbsp of Chopped Parsley
- __ Zest of 1/2 lemon
- __ 2 tsp of Dried Oregano
- __ 1/4 cup of Olive Oil
- __ 3 Tbsp of Unsalted Butter
- __ Salt to taste
- __ Pinch of Hot Pepper Flakes, optional

1) Preheat your oven to 450 degrees. Toss the shrimp with some olive oil and a pinch of salt and place in a single layer (tightly fitting is fine) in a roasting pan or oven safe skillet and set aside.

2) In a small bowl, toss the breadcrumbs with the garlic, parsley, salt, oregano, hot pepper flakes and olive oil, then sprinkle all over the shrimp, dot with the butter and pop in the oven for 12 minutes and if the top isn't deeply golden, turn the broiler on for a minute but don't walk away!

3) As soon as it comes out, squeeze with a touch of fresh lemon juice and serve right away!

