

Papa Sal Shrimp Francaise



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Recipe by: Laura Vitale

Serves 4

Prep Time: 20 minutes

Cook Time: 15 minutes

Ingredients

- 1-1/2 lb of Shrimp, shelled, deveined and butterflied
- 1/4 cup of Olive Oil plus 2 Tbsp
- 4 Tbsp of Unsalted Butter
- 2 Eggs, whisked
- 1/2 cup of All Purpose flour
- 1/2 cup of White Wine
- 1/4 cup of Water
- Juice of 1/2 Lemon
- 2 Tbsp of Chopped Parsley
- 1 Tbsp of Chopped Basil
- Salt and Pepper to taste

1) In a shallow bowl, whisk the eggs with a touch of salt and pepper to taste, set aside, in a separate bowl, season the flour with salt and pepper, set aside as well.

2) Add the oil to a skillet, preheat over medium heat, take the shrimp, dredge in the flour, then dip in the eggs and add to the hot oil, cook for about a minute on each side and remove to a plate, discard the oil, wipe out the skillet and place it back on the burner on medium heat.

3) Add 2 Tbsp of olive oil and butter to skillet, once hot and melted, add the shrimp in along with the wine, lemon juice, water, parsley and basil, cook for about 5 minutes or until the sauce has thickened, season to taste, serve with arugula and steamed veg.

