

Garlic Shrimp

Food Network Magazine - March 2020

*1/3 cup olive oil
3 dried chiles de arbol
1 1/4 pounds large shrimp,
peeled and deveined
salt
6 cloves garlic, minced
2 tablespoons dry sherry
wine
1 tablespoon lemon juice
chopped parsley (for
garnish)
lemon wedges (for service)*

In a large skillet over medium-high heat, heat 1/3 cup of olive oil. Add the chiles and shrimp. Season with salt. Cook until the shrimp are pink, about 2 minutes per side.

Add the garlic. Cook for 30 seconds.

Carefully add the sherry and lemon juice. Cook for 30 seconds. Season with salt.

Top with parsley.

Serve with lemon wedges.

Per Serving (excluding unknown items): 1262 Calories; 81g Fat (58.7% calories from fat); 116g Protein; 12g Carbohydrate; trace Dietary Fiber; 863mg Cholesterol; 843mg Sodium. Exchanges: 16 Lean Meat; 1 Vegetable; 0 Fruit; 14 1/2 Fat.