

Shrimp Dejonghe

Chef Audrey - Aldi Test Kitchen
www.aldi.com

Servings: 10

*1 1/2 cups San Zenone
Bianco wine (a blend of
Chardonnay, Pinot and
Riesling)
1 cup unsalted butter,
divided
1 head garlic, minced
1 teaspoon sea salt
1 teaspoon black pepper
2 packages (16 ounce ea)
shrimp, thawed and peeled
2 cups Italian bread crumbs*

Preparation Time: 10 minutes**Cook Time: 20 minutes**

Preheat the oven to 425 degrees.

In a small saucepan, combine the wine, 1/2 cup of butter, garlic, salt and pepper. Simmer for 5 minutes.

In a 13 x 9-inch pan, lay the shrimp in a single layer. Pour the wine sauce over the top.

Melt the remaining 1/2 cup of butter. Mix together with the breadcrumbs. Press over the shrimp.

Bake for 15 minutes or until the shrimp are pink and the breadcrumbs are lightly browned.

TIP:

*Serve with crusty bread to
sop up any remaining
sauce.*

Per Serving (excluding unknown items): 253 Calories; 19g Fat (67.1% calories from fat); 4g Protein; 17g Carbohydrate; 1g Dietary Fiber; 52mg Cholesterol; 828mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Vegetable; 4 Fat.