

# Spicy Sicilian Shrimp

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*12 cloves garlic, chopped  
1/2 bunch fresh Italian  
parsley, chopped  
1 red chile pepper, seeded  
and chopped  
1 eight-ounce bakery  
baguette, sliced  
(one teaspoon) zest of one  
lemon  
(two tablespoons) juice of  
one lemon  
1/4 cup extra-virgin olive oil  
1 1/2 pounds  
peeled/deveined large  
shrimp, thawed  
1 teaspoon Kosher salt  
4 tablespoons unsalted  
butter*

Heat a large saute' pan on medium heat for 2 to 3 minutes. Pour oil in the pan. Add the garlic and peppers. Cook for 6 to 8 minutes, stirring occasionally, or until the garlic is fragrant and lightly browned.

Stir in the shrimp, lemon zest and lemon juice, salt, garlic butter and parsley. Cook for 4 to 5 minutes and until the shrimp are pink and opaque.

Serve with baguette slices.

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Per Serving (excluding unknown items): 948 Calories; 100g Fat (92.8% calories from fat); 4g Protein; 14g Carbohydrate; 2g Dietary Fiber; 124mg Cholesterol; 1909mg Sodium. Exchanges: 2 1/2 Vegetable; 20 Fat.