



Shrimp Oreganata



Ingredients for the Shrimp:

- 1 ½ pounds large shrimp cleaned, peeled and deveined
- 3 TBLs extra virgin olive oil
- ¾ cup low sodium chicken stock
- ¼ cup dry white wine
- 1 large lemon cut into wedges
- 6 TBLs unsalted butter cubed
- Salt and pepper to taste

Ingredients for the Seasoned Breadcrumbs:

- ⅓ cup breadcrumbs
- 3 TBLs extra virgin olive oil
- 1 TBL lemon juice
- 6 cloves garlic minced
- 2 TBLs grated Parmigiano Reggiano
- 2 TBLs minced flat-leaf Italian parsley
- 2 tsps dried oregano
- ½ tsp crushed hot red pepper flakes
- ½ tsp kosher salt

Method for the Seasoned Breadcrumbs:

1. In a large pan sauté the garlic in the extra virgin olive oil over medium-low heat for 2 minutes or until fragrant. Add the breadcrumb ingredients and mix well. Set aside.

Method for the Shrimp:

1. Preheat oven to 425°F. Set a rack in the middle and the other rack near the top of the oven.
2. Pat the shrimp very dry then season with salt and pepper to taste.
3. In an oven safe baking dish or large pan arrange shrimp with tails pointing up. Distribute the breadcrumbs on top of the shrimp.
4. Pour the wine and chicken stock around the shrimp. Sprinkle the cubed butter all over the shrimp and into the sauce. Drizzle 1-3 tablespoons of extra virgin olive oil all over the breadcrumbs.
5. Bake for 10 minutes or until the shrimp are cooked through.
6. After ten minutes, move the baking dish to the top rack and broil for 1-2 more minutes or until nice and brown. Remove shrimp from the oven and plate with lemon wedges. Spoon the sauce onto plates and serve with crusty bread to mop up all of the butter sauce.