

## GUASTELLO'S VILLAGE MARKET

# Garlic Shrimp (Gambas al Ajillo)

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Serves 4 - 6

### Ingredients

1 pound large raw shrimp  
1/4 cup olive oil  
1/4 cup unsalted butter  
1/4 cup fresh lemon juice  
4-6 garlic cloves minced  
1 teaspoon Spanish smoked paprika  
1/2 teaspoon red pepper flakes or to taste  
salt  
pepper  
chopped parsley for garnish optional

### Instructions:

Add butter, olive oil, garlic and red pepper flakes to a sauté pan and heat over medium heat. Sauté for about 1 minute or until garlic becomes fragrant, being careful not to burn it.

Add the paprika, lemon juice and shrimp and sauté for 2-3 minutes, until shrimp are pink and cooked through.

Season with salt and pepper and pour shrimp and oil into serving dish. Top with parsley if desired and serve with crusty bread for dipping.

***Credit: foxandbriar.com***