



# **gambas al ajillo**

NIBBLEDISH CONTRIBUTOR

## **Ingredients**

- shrimp
- unsalted butter
- salt
- pepper
- garlic
- paprika
- cayenne pepper
- red pepper flakes
- olive oil
- parsley

## **Instructions**

1. Heat **2 T good olive oil** and **melt 1 T unsalted butter**.
2. Saute **2-3 large cloves of garlic, minced**. (*this is, after all, garlic shrimp!*) Cook until golden.
3. Season **1/2 lb peeled & deveined medium shrimps** with a generous amount of s&p. Sprinkle with **1/2 t paprika** and **1/2 t cayenne pepper plus a pinch of chili flakes**. (adjust heat to your preference)

**\*\*\*\* Now, how about adding 1 T chili garlic sauce in lieu of chili flakes and cayenne pepper for chinese-style gambas al ajillo? My lola makes this oft and we like it served on a hot sizzling plate with steamed white rice..... ahhhhhhh heaven.\*\*\*\***

3. Add the seasoned shrimps to the garlic and cook until pink on one side, then give it a flip to cook the other side. This happens fast so be attentive. Once cooked, add **a T or two chopped parsley**.

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4. Immediately transfer to a serving dish or hot plate and serve with your favorite cocktail OR bread (for sopping the "sauce" - yum) OR mounds of steamed white rice OR pasta.

\*\*\*\*\* Garnish with more parsley and red pepper flakes if desired. \*\*\*\*\*