



Garlic & Herb Roasted Shrimp

Serves 4

A few years ago, I started roasting shrimp for shrimp cocktail instead of boiling them. It was so successful—and so easy!—that I decided to use the same technique for a main-course dish. These shrimp are flavored with butter, garlic, rosemary, and lots of lemon and I bring the pan right from the oven to the table.

¼ pound (1 stick) unsalted butter
2 tablespoons good olive oil
2 tablespoons minced garlic (6 cloves)
2 teaspoons minced fresh rosemary leaves
¼ teaspoon crushed red pepper flakes
Kosher salt and freshly ground black pepper
2 large lemons
2 pounds (8- to 10-count) shrimp, peeled with the tails on
1 teaspoon coarse sea salt
4 slices country bread, toasted

Note: I serve this with basmati rice and steamed broccoli, which are great with the garlicky butter sauce.

Preheat the oven to 400 degrees.

Melt the butter over low heat in a medium (10-inch) sauté pan. Add the olive oil, garlic, rosemary, red pepper flakes, 1 teaspoon kosher salt, and ½ teaspoon black pepper and cook over low heat for one minute. Off the heat, zest one of the lemons directly into the butter mixture.

Meanwhile, arrange the shrimp snugly in one layer in a large (12-inch) round ovenproof sauté pan (or 10 × 13-inch baking dish) with only the tails overlapping. Pour the butter mixture over the shrimp. Sprinkle with the sea salt and ½ teaspoon black pepper.

Slice the ends off the zested lemon, cut five (¼-inch-thick) slices, and tuck them among the shrimp. Roast for 12 to 15 minutes, just until the shrimp are firm, pink, and cooked through. Cut the remaining lemon in half and squeeze the juice onto the shrimp.

Serve hot with the toasted bread for dipping into the garlic butter.

MAKE IT AHEAD: Prep the dish and refrigerate it in the pan. Roast before serving.