

Chimichurri Shrimp

Shrimp

Ingredients:

2 lb medium Shrimp, peeled & deveined
2-4 tbsp Olive Oil
3 cloves Garlic, minced
Kosher Salt and freshly ground black Pepper, to taste

Directions:

Heat about 2 tsp olive oil in a large nonstick skillet over medium-high heat.
Once hot, add shrimp and garlic and season with a pinch of salt & pepper.
Cook shrimp about 3 min, then flip and add some of the chimichurri to the top of each shrimp.
(There will likely be extra sauce.)
Continue to cook, stirring shrimp around for about 2-3 min more and until shrimp are thoroughly cooked.
Shrimp cook VERY quickly and are easy to overcook.
Once they are pink on both sides, remove them, squeeze on some fresh lime juice and serve.
Probably need to cook shrimp in batches.

Chimichurri Sauce

Ingredients:

1 cup Parsley leaves, stems removed
1 cup Cilantro leaves, stems removed
1 Shallot, chopped
1 Jalapeño, chopped, optional
3 cloves Garlic, peeled
2 tbsp fresh Oregano
½ tsp crushed Red Pepper flakes, optional
½ cup Red Wine Vinegar
Juice of 1 Lime
Kosher Salt and freshly ground Black Pepper, to taste
½ cup Olive Oil

Directions:

Add all ingredients to a blender or food processor and process into a well combined sauce.
Add extra oil if necessary.
Check the seasoning and add extra salt, hot or lime juice to taste as preferred.
Place the chimichurri to the side.