

Garlicky Shrimp with Olive Oil



Ingredients:

- 1 cup EVO oil
- 4 Garlic cloves, minced
- 6 whole dried red Chiles
- ¼ cup minced flat leaf Parsley
- 2 lbs shelled & deveined medium Shrimp
- Salt
- Crusty Bread (for serving)

Method:

- In a very large, deep skillet, heat the olive oil until shimmering.
- Add the garlic, chiles and parsley and cook over moderately high heat, 10 seconds, stirring.
- Add the shrimp and cook over high heat, until they are pink and curled, 3-4 minutes.
- Season with salt and transfer to small bowls.
- Serve with crusty bread for dipping.

Note:

- Sprinkle the shrimp after they are cooked with a crunchy sea salt – like flaky Maldon salt from England or chunky Sanlucar salt from Spain.

(Serves 8-10 as a first course.)