

GOOP



Tapas

Gambas al Ajillo

Serves: 4

Time: 10 minutes

ingredients

- 1/2 cup good Spanish olive oil
- 2 1/2 cloves garlic, thinly sliced
- Pinch of your favorite red chili flakes
- 1 pound medium shrimp, peeled and deveined
- Pinch of sea salt

preparation

Heat the olive oil with the garlic and chili in a large, heavy skillet over medium-low heat. When the aromatics just start to bubble, add the shrimp and sprinkle each piece with a little bit of salt. Cook for a minute and then turn each one. They should not be browning, just turning opaque. Cook for another minute on the second side. Remove the shrimp from the pan and discard all but two tablespoons of the oil. Turn the heat up to high and return the shrimp to the pan. Cook for about 20 to 30 seconds on each side, until just browned. Serve warm.