Garlic shrimp recipe

Dive into the savory world of Spanish shrimp with garlic as we traverse the culinary landscapes of Spain. This iconic dish, featuring succulent shrimp, aromatic garlic, and sun-kissed ripe tomatoes, is a true reflection of Spanish gastronomy.

However, what sets this experience apart is the infusion of Olive Oils from Spain. The robust and fruity notes of the olive oil beautifully intertwine with the shrimp, creating a harmonious blend that speaks volumes about Spain's commitment to culinary excellence.

Beyond being a simple ingredient, the choice of olive oil becomes a culinary statement, symbolizing the unwavering dedication to quality that defines Spanish cuisine. Each drop enhances not just the taste of spanish style shrimp with garlic but also showcases the rich heritage of Spain's olive oil production.

So, as you indulge in the exquisite 'Gambas al Ajillo' paired with Olive Oils from Spain, let each bite be a celebration of Spain's vibrant culinary identity. Through this dish you can savor the essence of this picturesque nation in every delicious moment.

Ingredients

- 6 cloves garlic.

- 1/2 pound large shrimp, peeled, shells reserved.

- 1/4 cup **extra-virgin Olive Oils from Spain.**

- Salt.

- 1/8 teaspoon baking soda.

- 1 tsp red pepper flakes.

- 3/4 teaspoon sherry vinegar.

- 1 tablespoon chopped fresh parsley leaves.

Step by step

1. Finely mince 4 garlic cloves and place in a large bowl.

2. Crush 4 cloves under the flat side of a knife and place in a large skillet.

3. Thinly chop the other four cloves of garlic and set aside.

4. Add shrimp to the bowl with minced garlic, **Olive Oils from Spain,** salt, and baking soda, and toss to combine.

5. Add shrimp shells to the skillet with garlic, add **Olive Oils from Spain,** pepper flakes, and heat on low to low heat and cook and stir occasionally for 10 min.

6. Drain the mixture, discard shells and garlic.

7. Put oil in the skillet and heat on high heat.

8. Add garlic and shrimp for 3 min

9. Drizzle on sherry, vinegar salt, and parsley

10. Enjoy!