



Recipes

Fish

Roasted Shrimp

Prep Time: 25 minutes

Yield: 4 servings

Ingredients:

- 1 1/2 lb. extra large shrimp (26-30 per lb.), peeled and deveined
- 6 tablespoons extra virgin olive oil
- 6 fresh thyme sprigs
- 3 large fresh rosemary sprigs, halved
- 1/2 teaspoon apple cider vinegar
- Sea salt and freshly ground pepper to taste

Directions:

1. Pour olive oil into a baking dish. Add thyme, rosemary, and 1 teaspoon black pepper and bake about 12 minutes.
2. Add shrimp to the dish and toss until coated.
3. Bake the shrimp about 8-10 minutes, until firm.
4. Add apple cider vinegar and sea salt and toss well.