

Marry Me Shrimp

Serves Four



This is great over pasta or rice.

Ingredients

1 ½ pounds shrimp, deveined and peeled- patted dry
2 tablespoons olive oil
1 teaspoon garlic powder
1 teaspoon Italian seasoning
½ teaspoon paprika
½ teaspoon kosher salt
¼ teaspoon freshly ground black pepper

2 tablespoons butter
½ brown onion, chopped
3 cloves garlic, minced
Couple pinches red pepper flakes
½ teaspoon Kosher salt
¼ teaspoon black pepper
½ cup sun dried tomatoes, drained
½ cup white wine
½ cup chicken stock
2 teaspoons cornstarch mixed with 2 tablespoons water
½ cup good marinara sauce or petite diced tomatoes
2 cups fresh spinach leaves
½ cup half and half
¼ cup fresh basil or Italian flat-leaf parsley, chopped
½ cup parmesan cheese
Juice of half a lemon plus lemon slices for serving

Steps

1. In a medium-sized bowl combine the shrimp, oil, garlic powder, Italian seasoning, paprika, salt and pepper.
2. Heat a large skillet over medium-high heat. Add the seasoned shrimp and cook each side until pink. Remove to a plate.
3. In the same pan (don't wash) melt the butter over medium-high heat. Add the onions and garlic and saute until translucent (about 5 minutes). Season with red pepper flakes, salt and pepper. Add the sun-dried tomatoes and white wine and cook for a few minutes before adding the chicken stock and cornstarch slurry. Cook until mixture simmers and thickens. Add the marinara or tomatoes and cook for one minute before adding the fresh spinach. Once spinach has cooked down (only takes a few minutes) add the half and half. Bring mixture back to a simmer. Taste for seasoning. Add the parmesan cheese and shrimp and cook to just warm the shrimp.
4. Right before serving, add the lemon juice and top with more parmesan cheese - if desired- and fresh basil or parsley. Serve hot over noodles, rice or with a side salad.