

# Gambas al Ajillo

## Ingredients

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1 lb Shrimp (peeled and deveined)  
1/2 t Salt  
1/4 c Olive Oil  
10 clv Garlic (chopped)  
1/2 t Red Pepper Flakes  
1 t Smoked Paprika  
2 T White Wine  
1/2 Lemon (juiced)  
1/2 c Parsley (chopped)

## Instructions

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1. Pat the shrimp dry and season with salt. Set aside. Heat the olive oil over medium heat until shimmering but not smoking. Add the garlic and red pepper flakes. Cook over medium heat up to 60 seconds or until the garlic gains some color.
2. Add the shrimp and paprika. Cook briefly, tossing regularly, and watching that the flesh turns opaque with a pearly pink color (about 3 minutes or so; this will depend on the size of the shrimp). Remove the pan from the heat. Stir in white wine, lemon juice and parsley.
3. Transfer the shrimp and sauce to a serving bowl. Serve with your favorite crusty bread.