



**JOSE'S
GAMBAS AL AJILLO**

INGREDIENTS

1 Pound Shrimp, 21/25, Peeled and Deveined
¼ Cup Spanish Extra-Virgin Olive Oil
2 Garlic Cloves, Peeled and Smashed
1-2 Chile De Arbol, Seeds Removed and Sliced Thin
Kosher Salt

INSTRUCTIONS

Preheat a cazuela or heavy-duty sauté pan (Dutch oven) in a 350-degree oven for 20-30 minutes.

Drizzle half the olive oil into preheated cazuela adding garlic and sliced chile de arbol. Stirring to coat, quickly add shrimp, a pinch of salt, and remaining olive oil, tossing to coat.

Working quickly cook shrimp until fragrant, yet still tender. Remove cazuela from heat serving on a trivet directly in cazuela to keep gambas warm and marinating.