

Spicy Garlic Shrimp with Balsamic Parsley Coulis

WITH TEXAS HILL COUNTRY SOLA STELLA EVOO, LEMON INFUSED EVOO, AND TEQUILA LIME BALSAMIC VINEGAR



Ingredients

- 1/2 cup garlic, finely chopped
- 8 wild caught shrimp
- 1/2 cup Sola Stella EVOO
- 2 tsp red chili flakes
- 1/2 cup butter
- Salt and pepper, to taste

Balsamic Parsley Coulis:

- 1 cup parsley
- 1/4 cup Lemon Infused EVOO
- 6 garlic cloves, finely chopped
- 1/4 cup Tequila Lime Balsamic
- 1 tsp cumin
- 1 tsp chipotle pepper flakes
- Salt and pepper, to taste



Notes

Directions

1. Place all coulis ingredients in a blender and mix well. Set aside for later.
2. Heat olive oil, butter, garlic and red pepper flakes over low heat, cook till garlic is golden brown and crispy.
3. Pull garlic from heat and strain keeping the bits of garlic and reserving the olive oil and butter mixture. Transfer butter and oil mixture to the frying pan.
4. Heat pan on medium high heat with butter and oil mixture. Add shrimp and cook for approximately 3 min, then flip and cook 3-4 additional minutes.
5. Remove shrimp from pan and plate atop the sauce and sprinkle with crispy garlic.