



# Gambas al Ajillo

Pronounced GAHM-bahs ahl ah-HEE-yoh, this dish is the Spanish take on garlic shrimp and it's one of the most popular tapas in Spain. It's a simple recipe with a complex taste and rich garlic flavour.

Makes 4 Servings

## Ingredients

- ½ cup olive oil
- 10 large cloves garlic, finely minced
- 1 tsp red pepper flakes
- 1 pound shrimp (about 25)
- Juice of 1 lemon
- 2-3 oz Spanish brandy or sherry, optional
- 1 tsp paprika, optional
- Salt, to taste
- Freshly ground black pepper, to taste
- 1 tbsp chopped fresh parsley
- 1 baguette, sliced, for serving

## Steps

1. Devein the shrimp before you begin. Traditionally, the shrimp is cooked with the shells on, but you can remove the shells if you wish. (Note: If you are using frozen shrimp, thaw beforehand. Rinse under cold water and pat dry.)
2. In a pan, warm olive oil over medium heat. Add garlic and red pepper flakes. Lower heat and sauté for about 1 minute or until the garlic just begins to brown. Careful not to let it burn.
3. Raise the heat to high and add the shrimp and lemon juice, along with brandy and paprika, if using. Stir well to coat the shrimp and sauté until shrimp turn pink and start to curl (3 minutes). Remove from heat and season to taste with salt and pepper.
4. Transfer shrimp to a warm plate and pour over the sauce. Sprinkle with chopped parsley and serve with slices of fresh bread.

## Nutrition Information

454 Calories | 19.6g Carbohydrates | 27.8g Fat | 4.3g Saturated Fat | 1.15g Fibre | 29.3g Protein | 435mg Sodium | 2.2g Sugar

Source: [www.thespruceeats.com](http://www.thespruceeats.com)