



ASHLING

recipe card

Mediterranean Shrimp

INGREDIENTS

- 3 tbsp olive oil
- 16 large shrimp, peeled & deveined
- 1 cup red bell pepper, chopped
- ½ cup onion, chopped
- 2 tbsp fresh basil, chopped
- ½ tbsp fresh rosemary, chopped
- 3 garlic cloves, chopped
- 1 tsp toasted fennel seeds
- 1 (14.5 oz) can diced tomatoes
- ¼ cup Kalamata olives, chopped
- ¼ cup dry white wine
- ¼ cup tomato juice
- 1 tsp orange zest
- Salt & pepper

INSTRUCTIONS

Heat oil in a large skillet over medium-high heat. Add shrimp and sauté until pink, about 1 minute. Remove and set aside.

Add pepper, onion, orange zest, rosemary, garlic and fennel seeds. Sauté until softened, about 8 minutes.

Add tomatoes, olives, wine and tomato juice. Bring to a boil. Reduce heat, cover and simmer 10 minutes.

Return shrimp to skillet and simmer uncovered about 3 minutes, until cooked through.

Stir in basil. Season with salt and pepper and serve.

