

Gambas al Ajillo (Garlic Shrimp) | bites out of life

- 2 tablespoons olive oil
- 4 cloves garlic, sliced thinly
- 1 tablespoon crushed red pepper (or 3 guindilla peppers, crushed)
- 1 pound shrimp
- salt and pepper, to taste



1) Heat the olive oil in a skillet on medium heat. Add the garlic and red pepper. Saute until the garlic is browned, stirring often to make sure the garlic doesn't burn.

2) Toss the shrimp in the oil (be careful that the oil doesn't splash up on you). Cook for 2 minutes on each side, until pink.

3) Add the salt and pepper. Cook for another minute before removing from the heat. Serve with slices of baguette (tapas-style) or with pasta.

If you're tossing with pasta:

Start in a large saucepan. Cook shrimp as instructed, while making pasta in a separate pot (you will probably start the pasta before the shrimp, since the shrimp only takes 5-7 minutes). While draining the pasta, reserve some of the pasta water. When the shrimp is finished, pour the cooked pasta into the saucepan with the shrimp and toss well, coating the pasta with the garlic and red pepper-infused oil. Add reserved pasta water, in tablespoon increments, if necessary. Top with chopped parsley.

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