

Shrimp with Tomatoes, Basil and Garlic

4 servings

- ½ cups cherry or grape tomatoes, halved or quartered
- Handful of fresh basil leaves, roughly chopped
- ¾ tsp kosher salt, plus for seasoning
- Freshly ground black pepper
- 1 ¼ lbs peeled and deveined shrimp
- 2 tbsp extra-virgin olive oil or unsalted butter
- 1 large clove garlic, minced
- ½ shallot, minced
- 1 lemon, cut into wedges

Toss the tomatoes and basil in a medium bowl and season with ¾ tsp salt and black pepper. Set aside so the tomatoes get juicy, about 10 minutes.

Spread the shrimp out on a large plate or cutting board and pat them completely dry with a paper towel. Heat a large skillet over high heat. Season the shrimp with some salt and black pepper. Add a little less than half the olive oil or butter to skillet. Lay half the shrimp in the pan relatively quickly so they cook evenly. Cook the shrimp, undisturbed until they turn golden brown on the bottom, about 2 minutes. Add a bit more oil and scatter half the garlic and shallot in the skillet. Turn the heat off and turn the shrimp over with tongs. Cook for 1 minute in the residual heat of the skillet. Transfer the shrimp to the bowl with the tomato mixture and toss to combine. Reheat the pan and repeat with remaining oil, shrimp, garlic and shallot.

Divide shrimp among 4 plates or mound on a serving platter. Serve, with lemon wedges, hot or room temperature.

Note: Instead of basil, try dill or parsley. This recipe can be served tossed over pasta.