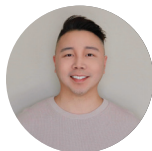


ROASTED SHRIMP COCKTAIL WITH SRIRACHA MAYO

Kevin



Recipe by Kevin Kimura

Level: Easy

Makes 26-40 Pieces
depending on size of shrimp

INGREDIENTS

2 pounds large peeled and deveined
shrimp (16-20 count) or (13-15 count)

smoked paprika
garlic powder
kosher salt
black pepper
vegetable oil
parsley for garnish (optional)

SRIRACHA MAYO

1 cup mayo
1/4 cup Sriracha sauce (amount to taste)
parsley for garnish (optional)

DIRECTIONS

Step 1: Prep Shrimp

Preheat oven to 400 degrees F.
Place shrimp in a single layer on a
sheet pan lined with foil. Make sure
shrimp is patted dry. Lightly sprinkle
one side of the shrimp with 1 layer of
each of the dry seasonings.

Lightly drizzle with vegetable oil.

Do not use too much oil or it will dilute the seasonings. For this particular recipe, I prefer vegetable oil over olive oil because I feel that the olive oil overpowers the flavor of the smoked paprika.

Use hands to toss shrimp so all sides are coated with the seasonings and oil.

Step 2: Roast Shrimp

Place shrimp in the oven and roast at 400 degrees F for 9 minutes exactly.
Once done, immediately remove from oven and place shrimp on a plate to
let rest for 10 minutes. Shrimp will continue to cook a bit while resting.

Letting shrimp rest on the pan may result in it being slightly overcooked from the heat of the pan which is why I recommend resting on a plate.

Step 3: Make Sriracha Mayo

Stir 1/4 cup of Sriracha sauce into the mayo. Adjust to your own taste.
Refrigerate until ready to use.

Step 4: Refrigerate and Serve

Once shrimp has rested, taste one to make sure it is cooked to your liking.
If good, refrigerate until ready to serve.

This dish is best served chilled.

Once shrimp have been chilled, serve with Sriracha mayo and enjoy!

