

CRISPY SHRIMP WITH BASIL, GARLIC AND TOMATOES

INGREDIENTS

- 1 cup cherry or grape tomatoes (about 12) quartered
- 5 large fresh basil leaves - chopped (plus extra for garnish)
- Kosher salt
- Freshly ground black pepper
- 1½ lb medium-large shrimp - shelled and deveined
- Extra-virgin olive oil
- 1 large clove garlic - minced

PREPARATION

1. In a medium bowl, toss the tomatoes with the basil and season with salt and pepper, to taste. Set aside while you prepare the shrimp.
2. Divide the shrimp between 2 (8 or 9-inch) pie pans and pat them completely dry with a paper towel. Arrange the shrimp so they lay flat and are evenly spaced in the pans.
3. Heat 2 large skillets over medium heat, or do this in 2 batches if you only have 1 pan.
4. Season 1 side of the shrimp with salt and pepper.
5. Add enough oil to lightly film the bottom of the pan and turn the heat up to high.
6. Invert the pan of shrimp so they all fall into the skillet(s) at once.
7. Sauté the shrimp, undisturbed, until they turn golden brown on the bottom, about 2 minutes.
8. Add a bit more oil and 1/2 the garlic to each pan.
9. Turn the heat off and turn the shrimp over with tongs.
10. Cook the shrimp for 1 minute in the residual heat of the pans.
11. Transfer the shrimp to the bowl with the tomato mixture and toss to combine. Divide the shrimp among 4 plates or a serving platter and serve hot or at room temperature.
12. Serves 4.

