

# HORSERADISH SHRIMP

## SERVING SIZE

4

## INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Tomato Paste	1/4 Cup	Salt and Freshly Ground Black Pepper	To Taste
Prepared Horseradish, Drained	1/4 Cup	Large Shrimp, Peeled and Deveined (Tails on)	2 Lbs
Extra-virgin Olive Oil	1 1/2 Tbsp.	Lemon Wedges, for Serving	
Hot Sauce	3/4 Tsp.		

## PREPARATION

- 1 In a bowl, whisk together tomato paste, horseradish, olive oil, hot sauce, salt, and pepper until smooth.
- 2 Add shrimp to the bowl and toss until evenly coated with the horseradish mixture.
- 3 Heat a large skillet over medium-high heat.
- 4 Add shrimp in a single layer and cook for 2-3 minutes per side until pink and cooked through.
- 5 Remove from heat and serve immediately with lemon wedges.