

HORSERADISH SHRIMP



SERVING SIZE

4



INGREDIENTS

ITEM

Tomato Paste
Prepared Horseradish, Drained
Extra-virgin Olive Oil
Hot Sauce

QUANTITY

¼ Cup
¼ Cup
1½ Tbsp.
¾ Tsp.

ITEM

Salt and Freshly Ground Black Pepper
Large Shrimp, Peeled and Deveined
(Tails on)
Lemon Wedges, for Serving

QUANTITY

To Taste
2 Lbs



PREPARATION

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