



SPANISH PIMENTO AND BALLERIC SHRIMP

Unpeeled raw shrimp
Pimentos
Roasted red peppers
Olive oil
Sea salt



Methodology:

Toss desired amount of unpeeled shrimp in Spanish olive oil and either roasted or marinated red pepper ,pimentos and Spanish sea salt together in bowl. Transfer to Casula or other cooking vessel. Bake in 400 degree oven for 8-10 minutes until shrimp are totally pink and cooked through.