



Noreen's Kitchen

Oven Roasted Shrimp

Ingredients

2 pounds white shrimp 16-20 size
Juice of one lemon
¼ cup olive oil
1 tablespoon seafood seasoning

Step by Step Instructions

Preheat oven to 375 degrees

You can roast the shrimp in their shells or out of their shells. I prefer this method when the shells are removed.

Devein shrimp and remove shells if desired.

Place shrimp in a large bowl.

Add olive oil, lemon juice and seasoning.

Toss well to coat.

Pour shrimp out on to a rimmed baking sheet that has been lined with aluminum foil.

Arrange shrimp into a single layer.

Roast in oven for 12 to 15 minutes or until pink, opaque and firm to touch. Be sure not to overcook.

Remove from oven and allow to cool for 10 minutes before serving.

These shrimp are perfect for snacking or adding to salads.

ENJOY!!