Garlic Parmesan Roasted Shrimp

4 tbs. EVOO
4 garlic cloves, minced or pressed
1/2 tsp. dried oregano
1/2 tsp. dried basil
1/2 tsp. Kosher salt
1/4 tps. freshly ground black pepper
Zest of 1 lemon
2 pounds shrimp, peeled and deveined*
1/2 cup grated Parmesan
2 tbs. chopped flat Italian parsley, for garnish

Combine olive oil, garlic, seasonings, and lemon zest in a large glass or plastic bowl. Add in shrimp and toss to coat. Cover with plastic wrap and marinate in the fridge for 1-3 hours.

Preheat oven to 400.

Toss shrimp with the Parmesan in the bowl. Pour onto a 13x9 Pyrex dish or a large baking sheet. Roast at 400 for about 8 minutes, or until shrimp are pink, firm, and cooked through.

Garnish with another drizzle of EVOO and parsley.

*We buy the frozen kind and thaw them overnight in the fridge.

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