

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 tsp. 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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