

GARLIC-HERB SHRIMP WREATH



PREP TIME: 10 MIN (PLUS MARINATING TIME) COOK TIME: 5 MIN
TOTAL TIME: 15 MIN

INGREDIENTS

- 3 cloves garlic, minced
- 1 tablespoon minced fresh rosemary, plus more sprigs for garnish
- 1 teaspoon kosher salt
- 1/4 cup Full Circle Market Organic Olive Oil, divided
- 2 pounds Full Circle Market Peeled, Deveined, Tail-On, Raw Shrimp, thawed
- 2 tablespoons fresh lemon juice
- 1 cup cocktail sauce

METHOD

1. Combine garlic, rosemary, salt and 3 tablespoons olive oil in a bowl until well-mixed. Add in shrimp and toss to coat. Let shrimp marinate in the fridge for 2 hours.
2. Heat a saute pan over medium-high heat and add in the remaining oil. Add shrimp and cook until pink throughout and cooked through, about 1-2 minutes per side. Remove from heat and add lemon juice. Place shrimp in a bowl and chill in the fridge.
3. While shrimp cool, place cocktail sauce in a small bowl in center of platter or serving plate. Arrange shrimp and rosemary sprigs on platter around cocktail sauce to create a wreath. Serve immediately.

SERVES
4-6

