

## Gambas Al Ajillo (Garlic Shrimp)

Serves – 4 to 6

### Ingredients

- 1/3 cup olive oil
- 3 tbsp elephant garlic, roughly chopped (1.75 ounces)
- 1 teaspoon pimento (smoky Spanish paprika)
- 1 lb shrimp, peeled and deveined
- salt and pepper to taste
- 1 tablespoon minced parsley to garnish
- 1 baguette

### Directions

1. Put your oven rack in the middle position and heat to 400 degrees F (200 C).
2. Add the oil and garlic to a cast iron pan and heat over medium high heat. Fry the garlic until it just starts to turn brown around the edges. Add the pimentón, and stir to combine.
3. Add the shrimp in a single layer, and then sprinkle with salt and pepper. Put the pan in the oven and cook until the shrimp is pink and opaque all the way through (about 2-3 minutes).
4. Remove the pan from the oven and sprinkle with the parsley. Toss the shrimp to coat with the oil and serve with bread.

