



## Tapas Team Building

### Shrimp Rosemarino

#### Ingredients

- 65 medium shrimp, raw, peeled, and deveined with tails on
- 2 Tablespoons extra virgin olive oil
- 1 teaspoons lemon zest
- 4 Tablespoons fresh lemon juice
- 2 Tablespoons fresh garlic, finely chopped
- 2 Tablespoons fresh rosemary, chopped
- 1 teaspoon salt
- 65 rosemary spears or wooden skewers, optional

#### Method

Pre-heat the oven to 375 degrees.

Combine shrimp, olive oil, lemon juice, lemon zest, garlic, and rosemary in a gallon-sized zipper bag. Refrigerate in lowest part of your refrigerator for 15 – 20 minutes.

Remove shrimp from bag and drain. Discard marinate. If using, skewer shrimp onto rosemary spears or skewers. Place on a cookie sheet.

Sprinkle shrimp evenly with salt. Bake, uncovered 5 – 7 minutes, until shrimp are bright pink and just cooked through. Serve immediately

*65 pieces*