

Sauteed Shrimp in Tomato Garlic Sauce

Servings: 2

INGREDIENTS

- 1 ½ T kosher salt
- 4 T parsley
- 4 T clam juice
- 1 lb 16-20 tiger shrimp
- 1 c plum tomatoes
- 1 c Monarch® garlic sauce
- 4 T Rykoff Sexton™ Meyer lemon juice
- 5 t crushed black pepper
- 4 T green onions
- 4 T extra virgin olive oil

PREPARATION

In a large saute pan over medium heat, add the EVOO, scallions, a pinch of salt and a few grinds of black pepper. Cook until the greens of the scallions are wilted add the Monarch garlic sauce and cook 2 more minutes. Add the tomatoes, season with salt and cook while stirring until the tomatoes are soft.

Add the clam juice and Meyer lemon juice, bring to a light simmer and stir. Adjust seasoning. Sprinkle the shrimp with salt and pepper and add to a saute pan with 2 tablespoons of EVOO. Cook on 1 side until the shrimp begins to turn opaque and curl slightly. Then toss and cook until they just begin to turn pink on the other side. Add shrimp to sauce and toss well. Serve over pasta or rice.

