

Seafood Charlie Recipe

Broiled Garlic Shrimp with Wasabi Cocktail Sauce

A Seafood Charlie Recipe

Prep: 15 Minutes

Broil: 5 minutes

Serves: 10

Ingredients

1 1/4 cups ketchup

1 tablespoon grated wasabi

2. teaspoons fresh lemon juice

Broiled Garlic Shrimp

1 1/2 pounds 36/40 count peeled and deveined shrimp, thawed if necessary.

2 garlic cloves minced.

3 tablespoons olive oil

1 tablespoon fresh lemon juice

1 tablespoon chopped fresh parsley leaves

1 package (5 ounces) spring mix salad greens

Lemon wedges for garnish (optional)

Recipe

1. Prepare Wasabi Cocktail Sauce: In small bowl, whisk together ketchup, wasabi and lemon juice. Refrigerate until ready to serve.

2. Prepare Broiled Garlic Shrimp: Preheat broiler with oven rack 4 to 5 inches from source of heat. In large rimmed baking pan, toss shrimp, garlic and oil; spread in single layer in pan. Drizzle shrimp with lemon juice. Broil 4 to 6 minutes or until shrimp turn opaque throughout and reach an internal temperature of 145 degrees, without turning shrimp. Sprinkle shrimp with parsley.

3. Line 10 martini glasses or individual salad plates with salad greens. Place shrimp over greens and serve with Wasabi Cocktail Sauce.

Garnish with lemon wedges, if desired.

Enjoy!