

Spanish Garlic Shrimp

From

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Ingredients:

- 3 tbs GOYA Minced Garlic
- 1 pound large shrimp, peeled, shells reserved
- 1/2 cup GOYA extra-virgin olive oil
- GOYA sea salt
- GOYA Sazonador
- 1 1/2 GOYA teaspoons sherry vinegar
- 2 tablespoons chopped fresh parsley leaves

Instructions:

Season shrimp with kosher salt and Sazonador. Mix to coat.

Heat garlic and oil in a skillet over medium heat. Cook until garlic starts to turn golden, about 2 minutes.

Add shrimp and increase heat to high.

Toss and turn shrimp with tongs until starting to curl but still undercooked, about 2 minutes.

Pour in sherry. Cook, stirring continuously, until sauce comes up to a boil and shrimp is cooked through, about 1 minute more.