

Oregano Shrimp

Recipe Cookbook: Stop and Smell the Rosemary

Prep Time: 20 minutes Cooking Time: 15 minutes

INGREDIENTS:

1 1/2 lbs fresh large shrimp, peeled/de-veined
2 TBS fresh lemon juice
1/2 C breadcrumbs
2 cloves garlic, minced
2 TBS chopped fresh parsley
2 TBS freshly grated Parmesan cheese
2 tsp minced fresh oregano
1/2 C (1 stick) unsalted butter, melted
1 lb angel hair pasta, cooked al dente

DIRECTIONS:

Preheat oven to 325° F. Place shrimp in a 9x13" baking dish - sprinkle with lemon juice. Combine breadcrumbs, garlic, parsley, Parmesan & oregano in small bowl. Sprinkle breadcrumb mixture over shrimp. Pour butter on top. Bake 10-15 minutes, or till hot & bubbly. Serve over angel hair pasta.

Serves: 4-6