

Hot Shrimp on Spinach

Swick

Serves 1 | Active Time: 15 minutes | Total Time: 4 hours 15 minutes

Preparing and marinating the shrimp

Arrange the shrimp in one layer in a dish. Sprinkle them with the thyme, oregano, tarragon, coriander, ¼ teaspoon of black pepper, and cayenne, pressing the herbs onto the shrimp. Drizzle with 2 tablespoons of the olive oil and set aside, covered, to marinate for up to 4 hours.

Step 1: Preparing and marinating the shrimp

- 1 pound large shrimp (31/35 per pound), peeled and deveined
- ½ teaspoon dried thyme
- ½ teaspoon dried oregano
- 1 teaspoon dried tarragon
- ¼ teaspoon ground coriander
- ½ teaspoon freshly ground black pepper
- ⅛ teaspoon cayenne
- ¼ cup extra-virgin olive oil

Step 2: Cooking the spinach

- 10 ounces baby spinach
- Kosher salt

Heat the remaining oil in a large skillet over high heat, and add the spinach, ¼ teaspoon of salt, and the remaining ¼ teaspoon of black pepper. Cook until wilted, about 2 minutes. Transfer the cooked spinach to a serving platter.

Step 3: Cooking the shrimp

Heat the same pan over high heat until very, very hot. Sprinkle some salt over the marinated shrimp, place them in one layer in the skillet and cook until they are pink about 1 minute. Turn and cook on the other side until pink, another 1 to 1 ½ minutes. Arrange the shrimp over the spinach.

Step 4: Serving

Serve immediately.