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Spanish Garlic Shrimp (Gambas al Ajillo)

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 mins	8 mins	18 mins	4 servings

NOTE

If using frozen shrimp, defrost completely in the fridge before using. Drain and pat dry with paper towels.
This recipe was developed by Julia Levy

Ingredients

- 7 garlic cloves, divided
- 1 1/4 pounds large raw shrimp peeled and deveined, tail-on
- 1/2 cup extra virgin olive oil, preferably Spanish, divided
- 1 1/4 teaspoons kosher salt
- 1/2 teaspoon paprika
- 2 tablespoons finely chopped fresh parsley, optional
- 1 1/2 teaspoons sherry vinegar
- Crusty bread, for serving

Method

1. Marinate the shrimp:

Finely chop 3 of the garlic cloves and place in a medium bowl with the shrimp, 2 tablespoons of the oil, and the salt; toss to coat. Let sit at room temperature for about 10 minutes while you prepare the rest of the dish.

2. Cook the garlic:

While the shrimp sit, thinly slice the remaining 4 garlic cloves.

Heat the remaining 6 tablespoons of oil in a large skillet over medium heat. Add the sliced garlic and paprika and cook, stirring occasionally, until sizzling and the garlic starts to turn lightly golden, 4 to 5 minutes. If the garlic is cooking too fast, decrease the heat to medium-low. You don't want it to burn.

3. Cook the shrimp:

Add the marinated shrimp to the skillet along with any liquid and increase the heat to medium-high. Cook, tossing and stirring constantly, just until the shrimp are opaque, about 3 minutes.

Add the parsley, if using, and sherry vinegar and toss to combine. Serve immediately with crusty bread to sop up the "sauce."

This dish is best served fresh, but leftovers can be stored in an airtight container in the fridge for up to a day. Reheat gently so the shrimp doesn't end up overcooked.

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Nutrition Facts (per serving)

366	29g	6g	20g
CALORIES	FAT	CARBS	PROTEIN