

Shrimp Gratin

Swick

Serves 1 | Active Time: 15 minutes | Total Time: 8 hours 30 minutes

Preparing to cook

Preheat the oven to 400°F.

Step 1: Preparing to cook

Step 2: Assembling the gratin

- 12 medium shrimp (36/40 per pound), peeled and deveined
- 1 cup diced leftover bread
- 1 to 2 garlic cloves, minced
- 2 scallions/green onions, minced
- 2 mushrooms, coarsely chopped
- 2 to 3 tablespoons chopped flat-leaf parsley
- 3 tablespoons unsalted butter, melted
- 2 to 3 tablespoons extra-virgin olive oil
- Kosher salt
- Freshly ground black pepper

Cut the shrimp in half and place it in a small (4-cup) gratin dish. Add the bread, garlic, scallions, mushrooms, parsley, butter, and olive oil. Season with salt and pepper and stir them together well.

The gratin can be prepared ahead to this point, then covered and refrigerated for up to 8 hours.

Step 3: Baking the gratin

Bake until the shrimp are cooked through, 18 to 20 minutes.

Step 4: Serving

Serve hot or warm.