

# Calabrian Shrimp

*Giada de Laurentiis - "Giada's Italy"*

*Parade.com/pasta*

## Servings: 4

*1/2 cup Parmigiano-Reggiano cheese,  
freshly grated*

*2 tablespoons olive oil*

*2 teaspoons Calabrian chile paste*

*OR red pepper flakes*

*1 teaspoon grated lemon zest*

*1/4 teaspoon dried oregano*

*1/4 teaspoon Kosher salt*

*1 pound large shrimp (tails intact),  
peeled and deveined*

*1 tablespoon lemon juice*

*1 tablespoon chopped basil*

*lemon wedges*

Preheat oven to 425 degrees.

In a medium bowl, whisk together the cheese, olive oil, chile paste, lemon zest, oregano and Kosher salt. Add the shrimp. Toss to coat.

Marinate for 10 minutes at room temperature. Spread the shrimp evenly on a rimmed baking sheet.

Bake for 8 to 10 minutes or until the shrimp are pink and opaque all the way through.

Sprinkle with lemon juice and chopped basil. Serve with lemon wedges.

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Per Serving (excluding unknown items): 61 Calories; 7g Fat (97.1% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 118mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fruit; 1 1/2 Fat.