

## Spicy Shrimp

Serves 2

*This recipe was designed as a topping for our [Spicy Shrimp Pizza](#), however, it can be made to order for an appetizer or entrée as well. We love to serve this sizzling seafood dish over a simple bed of rice.*

### Ingredients

- 1 lb. raw shrimp, 16/20, peeled and split
- 2 oz. jalapenos, cored, seeded, and minced
- 2 Tbsp. garlic, minced
- 2 oz. chicken stock
- 2 oz. canola oil
- [Searing Seasonings](#), to taste
- 1 ea. lemon, cut into wedges

### Method

#### Oven Temperature: 570 to 600 degrees

- Thaw the shrimp under cool water; peel, split, and place them in a medium bowl.
- Add the jalapenos, garlic, and chicken stock to the bowl and gently toss together to coat the shrimp. Let the mixture marinate for 15 minutes.
- In a large sauté pan, heat the oil in the searing/sauté zone of the oven. When the oil is hot, add the marinated shrimp and sauté until the shrimp are opaque and cooked through.
- Add Searing Seasonings and squeeze a lemon wedge over the shrimp. Remove the shrimp from the pan and chill until ready to use.



[www.woodstone-corp.com](http://www.woodstone-corp.com)  
Call us Toll Free at 1-800-988-8103