Almond Crusted Shrimp

Date : 18-09-2018

Ingredients

- 20 medium sized shrimp
- 1 cup of almonds, crushed
- 2 eggs
- ½ cup parmesan cheese, grated
- ? cup shredded parsley
- 1 tbs olive oil
- 2 tbs salt
- 2 tbs butter

Method

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1. Preheat oven to 350 degrees
2. Peel and boil shrimp in water with 1 tbs salt, and 1 tbs butter until pink and slightly cooked
3. Remove from heat and strain completely
4. Mix together crushed almonds, parmesan cheese, parsley, and 1 tbs salt
5. Beat eggs until frothy and mix into almond mixture
6. Coat shrimp pieces in almond mixture and place on a greased baking sheet
7. Bake for 10 minutes
8. Heat olive oil on a skillet until extremely hot
9. Place shrimp in skillet and cook for 10 seconds on each side
10. Allow to cool and serve (*we recommend serving over the* roasted garlic *cauliflower mash!)*

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