



Garlicky Shrimp with Tomatoes and White Wine

Chef John
(Serves 4)

Ingredients:

3 tbsp olive oil, plus more for drizzling
3 to 4 cloves garlic, thinly sliced crosswise
2 shallots, thinly sliced crosswise
1 pint grape tomatoes, halved lengthwise
1 lb (about 16) large wild shrimp, cleaned with shells removed (with tails left intact)
½ tsp red-pepper flakes
2 to 3 tsp fresh thyme leaves, plus more sprigs for garnish
1 cup dry white wine
Fine sea salt and freshly ground black pepper
Crusty bread, for serving

Directions:

In a large sauté pan, heat the olive oil over medium-high heat.

Add the garlic and shallots and sauté, stirring occasionally, until fragrant, about 1 minute.

Add the tomatoes and sauté, stirring occasionally, until beginning to soften, 3 to 4 minutes.

Add the shrimp, red-pepper flakes, and thyme and sauté, stirring occasionally, until the shrimp are completely pink, about 3 minutes. Season to taste with salt and pepper.

Add the white wine and bring to a boil.

Reduce the heat to low and simmer until the liquid is reduced by half, 2 to 3 minutes.

Taste and season with additional salt and pepper if necessary.

Arrange the shrimp on a warm platter or in a bowl, drizzle with olive oil and garnish with thyme sprigs.

Serve with warm, crusty bread.