

YIELD: 4 PEOPLE

Chili Garlic Shrimp

Chili Garlic Shrimp (Gambas Al Ajillo) – the best shrimp appetizer recipe you'll make. This Spanish chili garlic shrimp recipe is the bomb!



PREP TIME

10 minutes

COOK TIME

5 minutes

TOTAL TIME

15 minutes

INGREDIENTS

- 1/2 cup olive oil
- 6 cloves garlic, finely chopped
- 1 tablespoon chili flakes
- 1 1/2 lbs. (0.6 kg) shelled, deveined, tail-on shrimp
- salt to taste
- 2 tablespoons chopped Italian flat leaf parsley
- crusty French bread for serving, optional

INSTRUCTIONS

1. Heat a cast-iron skillet on high heat. Add oil, garlic and chili flakes, stirring occasionally, until the garlic is golden. Add shrimp and salt to taste. Stirring until shrimp are

completely cooked through. Stir in the parsley and serve immediately with some sliced French bread (optional).

Nutrition Information

Serving Size 4 people

Amount Per Serving

Calories 364

Total Fat 138g

Saturated Fat 14g

Sodium 39mg

Carbohydrates 26g

Fiber 12g

Sugar 5g

Protein 27g

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