

Oven Roasted Shrimp



Prep Time: 15 minutes

Cook Time: 5 minutes

Ingredients

- 3 tbsp. [Gustare Herbes de Provence Extra Virgin Olive Oil](#)
- 1 clove garlic, pressed
- 1 tsp. fresh lemon juice
- ½ tsp. fresh thyme leaves
- ¼ tsp. sea salt
- ½ tsp. black pepper, freshly ground
- ½ pound large shrimp (approximately 15), peeled and deveined, leaving tails intact

Directions

1. Preheat oven to 400 degrees.
2. In a large bowl, whisk together olive oil, garlic, lemon juice, thyme and seasonings. Add shrimp and toss to coat.
3. With a slotted spoon or tongs, remove the shrimp and place on a baking sheet in a single layer. Roast for 5 minutes or until just pink. Enjoy!

Note: Perch a roasted shrimp to the rim of a glass of [Gazpacho](#), or skewer a few shrimp to balance across the rim.