

Argentine shrimp roasted with chili, zucchini, lime and avocado salad |

Recipe for 12 Tapas

Description

Oven-roasted chili shrimp served on a salad of julienne zucchini and avocado with a lime vinaigrette.

Note

Do not mistake sweet confit lemons for the salted version. The sweet version, confit in sugar, is best used in desserts.

Ingredients

Shrimp

- 24 Unit(s) Argentina shrimp

Zucchini salad

- 2 Small Zucchini
- 2 Unit(s) French shallot
- 1 Unit(s) Yellow pepper
- 2 Unit(s) Avocado

Vinaigrette

- 1 Unit(s) Preserve lemon
- 1 Unit(s) Lime
- 50 Ml Olive oil

Garnish

- 1 Handful(s) Greek basil

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

Preparation

Remove the shrimp tails from the shell. Cut the zucchini into small matchsticks with the help of a mandolin. Finely slice the French shallot. Cut the yellow pepper into fine matchsticks. Zest and juice the lemon. Remove the center of the confit lemons and slice the skin. Slice the basil.

Shrimp

In a mixing bowl, start off by seasoning the shrimp with a thread of oil, salt and Espelette pepper. Next, transfer them to a baking sheet and roast for 8-10 minutes. You will know it is ready when the flesh is brittle and tender.

Vinaigrette

Place the preserved lemon, lime juice, lime zest and olive oil in your blender. Purée until smooth.

Garnish and plating

Start by seasoning the vegetables with the lemon vinaigrette. Place this salad in the bottom of your serving dish and garnish with the shrimp. Sprinkle with basil for the final touch.

Bon appétit!