



**PAPER & FOOD SERVICE, INC.**

# Gambas al Ajillo (Shrimp in Garlic)

**Ingredients** **Yield: 8 Servings**

- 3 oz. Olive oil, extra virgin
- 1/4 tsp. Red pepper flakes
- 10 ea. Garlic cloves, peeled, sliced thin
- 24 ea. Shrimp, 13/15 ct., P/D
- 2 tsp. Salt, divided
- 1/8 tsp. Black pepper, café
- 2 oz. Lemon juice
- 3 oz. White wine
- 1/4 c. Fresh parsley, flat-leaf, chopped

**Preparation Instructions:**

1. Heat the oil in a very large saute pan over medium-high heat. Sautéed the pepper flakes and garlic for approximately one minute, then add the shrimp and saute for another 1 to 2 minutes. Add 1 tsp. Salt and a pinch of black pepper. Quickly take the shrimp out of the pan with a slotted spoon when they are just cooked through. Remove the fried garlic just as it starts to brown and set aside.
2. Add the white wine and lemon juice to the pan, and reduce by three quarters, shaking the pan frequently to emulsify the sauce, approximately 4 to 5 minutes.
3. Season with remaining salt and pepper. Finish the sauce with the chopped parsley. Place the shrimp on serving plates and spoon the sauce and fried garlic over the shrimp. Serve immediately

Ingredients		Maines Product Code #	Amount	Cost
Olive Oil, extra virgin	Gem	370864	3 oz.	\$0.57
Red Pepper flakes	Culinary Secrets	345645	1/4 tsp.	\$0.03
Garlic, clove	Markon	097210	10 ea.	\$0.20
Shrimp, 13/15 ct., P/D	Hidden Bay	136749	24 ea.	\$13.20
Salt	Katy's Kitchen	340620	2 tsp.	\$0.06
Black Pepper, café	Culinary Secrets	345631	1/8 tsp.	\$0.02
Lemon juice	Katy's Kitchen	210498	2 oz.	\$0.10
White wine	Oasis	305405	3 oz.	\$0.09
Fresh parsley, flat-leaf	Fresh	097526	1/4 c.	\$0.84

Recipe Cost	\$15.11
Portion Cost	\$1.88

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$4.95	\$1.88	\$3.07	37.98%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$5.95	\$1.88	\$4.07	31.60%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$6.95	\$1.88	\$5.07	27.05%