

Horseradish Shrimp by Lynn's Recipes



Lynn demonstrates how to make Horseradish Shrimp. Serve warm or at room temperature with lemon wedges for a main meal with side dishes. From Food Network Magazine.

Ingredients:

- ¼ cup tomato paste
- ¼ cup horseradish, drained
- 3 Tablespoons extra virgin olive oil, plus more for brushing
- ¾ teaspoon hot sauce
- Kosher salt and freshly ground pepper
- 2 pounds large shrimp, peeled and deveined (tails left on)
- Lemon wedges, for serving

Mix the tomato paste, horseradish, olive oil, hot sauce, 1-1/2 teaspoons salt, and pepper to taste in a large bowl; add shrimp and toss. Cover and refrigerate 30 minutes to 1 hour.

Preheat the broiler. Brush a rimmed baking sheet with olive oil. Spread out the shrimp on the baking sheet and broil until just cooked through, 4 to 8 minutes (no need to turn).

Serve warm or at room temperature with lemon wedges.

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