

RECIPE CARD

BY CHEF *JORDAN HENDRICKS*

PAN SEARED SHRIMP

INGREDIENTS

Garlic Butter Lime Shrimp Appetizer:

- 9 shrimp (21–25 count, tail on)
- 2 tablespoons blended oil
- ½ cup chopped garlic
- ½ cup chopped parsley
- Freshly squeezed lime (to taste)

Cucumber Tomato Medley:

- ½ cut whole Cucumber Peeled
- 2 each Whole Heirloom Tomatoes
- 1 Cup Julienne Cut Red Onions
- 2 Cups Blended Oil
- 1 Fresh squeezed Lemon juice
- 2 Pinches of Salt (to Taste)
- 2 Pinches of Black Pepper (to Taste)

PROCEDURES

Garlic Butter Lime Shrimp Appetizer:

1. Bring a sauté pan to medium-high heat with oil and add the fresh garlic to sizzle and release the aroma.
2. Slowly add all the shrimp to the pan and cook until done, tossing the mixture and shrimp constantly so all the flavors come together.
3. Once the shrimp is cooked, add the chopped parsley, fresh squeezed lime juice, and then finish with salt to your desired flavor.

Cucumber Tomato Medley:

1. Cut the cucumber ends and peel, then cut in half and proceed to cut the cucumber into bias-cut, bite-size pieces.
2. Grab 2 heirloom tomatoes and cut into bite-size wedge pieces.
3. Cut the red onion into small julienne cuts.
4. Mix all vegetables in a bowl and add lemon juice, oil, salt, and pepper (to taste).
5. Drizzle balsamic glaze on top, lay the shrimp next to it, and enjoy!