

Top Ten Quick Shrimp Recipes



When you think about it, shrimp is virtually the perfect convenience food. It freezes well, defrosts quickly, cooks in a flash, and pairs deliciously with a vast range of flavors. When we rounded up our favorite quick shrimp recipes, we found the tender crustacean in tasty guises ranging from spicy Asian stir-fries to low-country Southern shrimp and grits.



Shrimp with Red Chiles, Ginger, Garlic & Scallions

Serves four.

- 1 ½ lb. shrimp (31 to 40 per lb.), peeled and deveined**
- ¾ tsp kosher salt; more to taste**
- 5 Tbs. extra-virgin olive oil**
- 2 cloves garlic, finely chopped**
- 2 fresh red hot chiles (such as Fresno or jalapeño), cored, seeded, and thinly sliced**
- 1 Tbs. finely chopped fresh ginger**
- 2 bunches scallions (about 16), trimmed and sliced on the diagonal into 1-inch pieces**
- ¼ cup chopped fresh cilantro**
- 1 ½ Tbs. fresh lemon juice; more to taste**

Heat a large sauté pan over high heat for 1 minute. Season the shrimp with ½ tsp. of the salt. Pour 2 Tbs. of the oil into the pan and then add the shrimp, garlic, chiles, and ginger. Sauté, tossing frequently, until the shrimp brown and are no longer translucent, about 3 minutes. Transfer to a plate. Add another 2 Tbs. oil, the scallions, and the remaining ¼ tsp. salt to the pan. Sauté the scallions until they wilt and begin to brown, about 2 minutes. Return the shrimp to the pan and toss well for 30 seconds. Remove from the heat and stir in the cilantro, lemon juice, and the remaining 1 Tbs. oil. Taste and add more salt and lemon juice, if needed. Serve immediately.

—Tasha DeSerio, *Fine Cooking* #64

Photos except where noted: Scott Phillips



Shrimp & Asparagus with Cheddar Grits

Serves two to three.

- 4 Tbs. unsalted butter
- 1 clove garlic, minced
- 2½ cups homemade or low-salt chicken broth
- ½ cup old-fashioned (not quick-cooking) grits
- ¼ tsp. kosher salt; more to taste
- Freshly ground black pepper
- ½ cup grated extra-sharp Cheddar
- ½ tsp. Tabasco or other hot sauce; more to taste
- ½ lb. medium-thick asparagus, trimmed and sliced on the diagonal into 1-inch pieces
- 1 lb. shrimp (31 to 40 per lb.), peeled and deveined
- 2 Tbs. Worcestershire sauce
- 1 to 2 scallions (green parts only), thinly sliced

Heat ½ Tbs. of the butter in a medium saucepan over medium heat. Add the garlic and cook until fragrant, 30 to 60 seconds. Add the broth and bring to a boil over high heat. While stirring constantly, pour in the grits and the salt. Reduce the heat to low, cover, and cook, stirring occasionally, until the grits are thickened, 15 to 20 minutes. Stir in the Cheddar and ¼ tsp. of the hot sauce. Season to taste with salt, pepper, and more hot sauce. Cover and set aside in a warm spot.

Heat 1 Tbs. of the butter in a 12-inch skillet over medium-high heat. Add the asparagus, sprinkle with a little salt, and cook, stirring frequently, until crisp-tender and a little browned, 3 to 4 minutes. Add the shrimp and cook until the shrimp is opaque and the asparagus is tender, 2 to 3 minutes. Reduce the heat to low and add the Worcestershire sauce and the remaining ¼ tsp. hot sauce. Melt the remaining 2½ Tbs. butter into the shrimp and asparagus. Season to taste with salt, pepper, and more hot sauce. Serve the shrimp and asparagus over the grits, sprinkled with the scallions.

—Jennifer Armentrout, *Fine Cooking* #74



Greek-Style Shrimp Salad

Serves four.

- 1 lb. shrimp (31 to 40 per lb.), peeled and deveined
- 5 Tbs. extra-virgin olive oil
- ¼ tsp. kosher salt; more to taste
- Freshly ground black pepper
- 1 heaping cup seeded and medium-diced plum tomatoes
- 2½ oz. (½ cup) crumbled feta
- ¼ cup pitted and coarsely chopped Kalamata or other black olives
- 1 Tbs. drained and rinsed capers (coarsely chopped if large)
- 1 tsp. dried oregano
- 4 tsp. red-wine vinegar
- 2 tsp. fresh lemon juice
- 7 oz. (8 to 9 cups lightly packed) baby greens, washed and spun dry

Position an oven rack 4 inches from the broiler and heat the broiler to high. Pat the shrimp completely dry with paper towels. In a medium bowl, toss the shrimp with 1 Tbs. of the oil, the salt, and several grinds of pepper. Arrange the shrimp in a single layer on a foil-covered rimmed baking sheet. Broil the shrimp until they're pink on the outside and opaque in the center, 3 to 4 minutes.

Mix the tomatoes, feta, olives, capers, oregano, 2 Tbs. of the olive oil, 2 tsp. of the vinegar, and 1 tsp. of the lemon juice in a medium bowl. Add the shrimp; toss lightly to combine.

In a small bowl, use a fork to whisk together the remaining 2 Tbs. oil, 2 tsp. vinegar, and 1 tsp. lemon juice. Toss the greens in a large bowl with the vinaigrette. Season generously with salt and pepper and toss again. Divide the greens among four large plates. Top each portion of greens with equal amounts of the shrimp mixture and serve.

—Pam Anderson, *Fine Cooking* #67



Paprika Shrimp with Orange & Avocado Salsa

Serves six.

- 2 medium navel oranges
- 5 Tbs. extra-virgin olive oil
- 1¾ tsp. kosher salt
- 1 ripe avocado, cut into medium dice
- ⅓ cup thinly sliced scallions (from about 4 slender scallions, both white and green parts)
- 1 Tbs. fresh lime juice
- 2 tsp. sweet paprika, preferably Hungarian
- ½ tsp. ground cumin
- 1 tsp. Tabasco or other hot sauce
- 1½ lb. shrimp (31 to 40 per lb.), peeled and deveined

Position an oven rack 4 inches from the broiler and heat the broiler to high.

Segment the oranges: Slice the ends off one of the oranges with a small, sharp knife. Stand the orange on one of its cut ends and slice off the skin in strips, cutting below the bitter white pith. Working over a small bowl, cut the orange segments free from the membrane, letting each segment fall into the bowl as you go. Squeeze any remaining juice from the membranes into the bowl.

Repeat with the other orange. Cut all of the orange segments in half crosswise and return them to the bowl. Add 2 Tbs. of the olive oil, ¾ tsp. of the salt, the avocado, scallions, and lime juice to the oranges and toss gently to combine.

Combine the remaining 3 Tbs. oil, 1 tsp. salt, the paprika, cumin, and Tabasco in a medium bowl; stir well. Add the shrimp, tossing to coat. Arrange the shrimp on a foil-lined rimmed baking sheet. Broil until the shrimp are opaque and cooked through, 3 to 4 minutes. Serve the shrimp with the salsa.

—Julianna Grimes Bottcher, *Fine Cooking* #78





Lemon Barley “Risotto” with Shrimp, Bacon & Spinach

Serves four.

- 6 slices bacon**
- 1 lb. shrimp (31 to 40 per lb.), peeled and deveined**
- ¼ tsp. kosher salt; more to taste**
- Freshly ground black pepper**
- ½ cup chopped shallots or onions**
- 1½ cups quick-cooking barley**
- 1 Tbs. fresh lemon juice**
- 2½ cups homemade or low-salt chicken broth**
- ¼ lb. (4 cups loosely packed) baby spinach, washed and spun dry**
- ⅓ cup freshly grated Pecorino Romano**
- 3 tsp. finely grated lemon zest**

Cook the bacon in a 12-inch skillet over medium-high heat until browned and crisp. Remove from the skillet, drain on paper towels, and crumble into small pieces.

Increase the heat to medium high. Sprinkle the shrimp with the salt and a few grinds of pepper. Working in two batches to avoid crowding, cook the shrimp in the bacon fat until lightly browned and opaque, 1½ to 2 minutes per side. Transfer the shrimp to a plate.

Add the shallots or onions to the skillet and cook until they start to soften, about 1 minute. Add the barley and stir until coated with the bacon fat, about 30 seconds. Add the lemon juice and cook, stirring, for 15 seconds. Pour in the chicken broth and bring to a boil, scraping up any browned bits in the pan. Reduce the heat to medium low, cover, and simmer until the barley is tender, 12 minutes.

Uncover the pan, raise the heat to medium high, and cook, stirring occasionally, until most of the liquid has evaporated, 1 to 2 minutes. Stir in the spinach and cook until wilted, 1 minute. Stir in the bacon, shrimp, Pecorino, and lemon zest and heat through, 1 to 2 minutes. Season to taste with salt and pepper and serve immediately.

—David Bonom, *Fine Cooking* #71

Sautéed Shrimp with Buttery Balsamic Vinegar Sauce

Serves four.

A salad and orzo tossed with butter and grated Parmigiano-Reggiano would be good accompaniments to this dish.

- 1¾ lb. shrimp in the shell (31 to 40 per lb.) or about 50 frozen, cleaned large shrimp, defrosted**
- 7 Tbs. butter, cut into 1 Tbs. pieces**
- Kosher salt and freshly ground black pepper**
- ½ cup balsamic vinegar**
- 2 Tbs. chopped mixed fresh herbs, such as chives, tarragon, and flat-leaf parsley**
- Lemon wedges (optional)**

If using shrimp in the shell, peel and devein them. If using cleaned, defrosted shrimp, skip this step. Either way, dry the shrimp well with paper towels and set aside.

Put a colander or large strainer in a bowl and set it beside the range. In a large skillet set over high heat, melt 1 Tbs. of the butter. When the butter froths, add the shrimp and season well with salt and pepper. Stir several times as the shrimp cook—they may brown slightly, which is good. They’re done as soon as they’re just cooked through and opaque,

3 to 5 minutes; cut one in half to check. Remove the pan from the heat; transfer the shrimp with a slotted spoon to the colander. Cover the shrimp loosely with foil and set aside to keep warm while making the sauce.

Pour off all but 1 or 2 tsp. of liquid from the pan. Set the pan back over high heat and add the remaining 6 Tbs. butter, swirling the pan once or twice until the butter turns light nut brown, about 2 minutes. (Any brown bits that have stuck to the pan will become even browner, but they shouldn’t burn.) Immediately pour the balsamic vinegar into the pan and start scraping up the brown bits. Continue to scrape and cook until the sauce thickens somewhat and starts to appear glaze-like, about 2 minutes. The sauce will reduce to a scant ½ cup. Turn off the heat and stir in the drained shrimp (discard any accumulated liquid in the bowl) to coat them lightly with the sauce and briefly rewarm them without cooking any further. Taste and adjust the seasonings, if necessary. Sprinkle with the fresh herbs and serve immediately with lemon wedges, if desired.

—Leslie Revsin, *Fine Cooking* #29





Stir-Fried Shrimp with Jalapeño-Mint-Ginger Sauce & Mango

Serves four.

You can omit the lettuce wrap for this dish and simply serve the shrimp with the garnishes. Fish sauce is sold in the Asian section of many grocery stores.

- 2 lb. shrimp in the shell (31 to 40 per lb.) or about 56 frozen, cleaned large shrimp, defrosted**
- 1 large bunch fresh mint, leaves picked**
- 6 Tbs. seeded and chopped fresh jalapeños (4 to 6)**
- 3 medium cloves garlic, thinly sliced**
- 1 heaping Tbs. chopped fresh ginger**
- 1 heaping Tbs. sugar**
- 6 Tbs. distilled white vinegar**
- 1 Tbs. fish sauce (optional)**
- 12 large leaves Boston lettuce or other soft lettuce**
- About 1 cup soybean sprouts or other fresh sprouts for garnish**
- About ½ cup cilantro sprigs for garnish**
- 1 large ripe mango, peeled and sliced, for garnish**
- 2 Tbs. vegetable oil**
- Kosher salt and freshly ground black pepper**

If using shrimp in the shell, peel and devein them. If using cleaned, defrosted shrimp, skip this step. Either way, dry the shrimp well with paper towels and set aside.

Measure a generous ½ cup of mint leaves, somewhat loosely packed, and put them in a blender (or a mini food processor). Reserve



Stir-Fried Shrimp with Spinach & Peanut Noodles

Serves three to four.

- Kosher salt**
- ¼ cup smooth peanut butter**
- 1-inch chunk fresh ginger (about ½ oz.), peeled and thinly sliced**
- 2 Tbs. soy sauce**
- 1 Tbs. rice vinegar**
- ¼ tsp. chile paste or hot sauce**
- 1 Tbs. vegetable oil**
- 1 lb. shrimp (31 to 40 per lb.), peeled and deveined**
- 1 clove garlic, thinly sliced**
- 9 oz. fresh Chinese egg noodles (or 8 oz. dried spaghetti)**
- 10 oz. fresh spinach, thick stems removed, large leaves torn in half, washed, and dried**
- 1 scallion, green part only, thinly sliced (about 1 Tbs.)**

the remaining mint leaves for garnish. To the blender, add the jalapeños, garlic, ginger, sugar, vinegar, and fish sauce (if using). Purée the ingredients until the mixture is smooth, scraping down the sides once or twice, about 3 minutes. Set the dressing aside (or refrigerate it overnight; bring it to room temperature before using).

Arrange the lettuce leaves, sprouts, cilantro, mango, and reserved mint leaves on a platter; set aside.

Set a wok or large skillet over high heat and add the oil. When hot, add the shrimp, season with salt and pepper, and stir-fry until they're browned outside and opaque white inside, 3 to 5 minutes; cut one in half to check. Transfer to a warm platter.

To serve, bring the platters of shrimp and of lettuce and garnishes to the table. Fill a lettuce leaf with some shrimp and spoon on about 1 tsp. of dressing. Add the garnishes, roll up the leaf, and eat.

—Leslie Revsin, *Fine Cooking* #29

Bring a large pot of salted water to a boil. Meanwhile, in a mini chopper or a small food processor, combine the peanut butter, ginger, soy sauce, rice vinegar, chile paste, and 1 tsp. of the oil. Process, scraping the sides as needed, until mostly smooth.

Heat the remaining 2 tsp. oil in a large skillet over medium-high heat. When the oil is very hot (it should be shimmering), add the shrimp and stir frequently until the shrimp start to look pink on both sides and opaque in the middle, 2 to 4 minutes. Transfer to a large bowl. Reduce the heat to medium, add the garlic and cook until softened and lightly golden, 30 to 60 seconds. Pour ½ cup water into the pan and stir to loosen any browned bits on the bottom of the pan. Pour the water and the garlic into the peanut butter purée and process to blend until smooth.

Cook the noodles in the boiling water until just tender, 3 to 5 minutes (if using dried pasta, see the package for cooking times). Stir in the spinach and blanch until it softens, about 30 seconds. Drain the noodles and spinach and transfer to the bowl with the shrimp. Pour the sauce over the noodles and toss. Garnish with the scallion and serve immediately.

—Maryellen Driscoll, *Fine Cooking* #56

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Spanish Rice with Shrimp

Serves two as a main course; four as a first course.

- ½ lb. unpeeled, uncooked shrimp (31 to 40 per lb.; about 2 cups)
- ½ ripe tomato, coarsely chopped
- 2 cups water
- 1 cup clam juice
- Pinch crushed red pepper flakes (or cayenne)
- ⅛ tsp. sweet paprika
- 1 tsp. kosher salt
- 3 Tbs. olive oil
- ½ medium onion, chopped
- 4 large cloves garlic, coarsely chopped
- 1 cup medium-grain rice
- 2 Tbs. chopped fresh flat-leaf parsley (optional)
- Lemon wedges for serving

Peel the shrimp. Put the shells in a small saucepan with the tomato, water, clam juice, chile flakes, paprika, and salt. Bring to a boil, reduce to a simmer, cover, and cook for 10 minutes.

Meanwhile, heat a 10-inch skillet with the oil on medium-low heat. Add the onion and cook, stirring frequently, until softened, about 6 minutes. Add the garlic and cook until softened, 2 to 3 minutes.

Remove the shrimp-shell broth from the heat and strain through a sieve into a 4-cup



measure. You should have 2¾ cups liquid; if there is less, add water to compensate.

Increase the heat under the skillet to medium high. Stir in the rice, and cook, stirring frequently, until it becomes somewhat translucent, about 1 minute. Add the strained broth, spread the rice into an even layer, and bring to a boil. Reduce the heat to medium and simmer vigorously for 5 minutes. Arrange the shrimp on top of the rice and simmer until the rice and liquid are at the same level,

about another 5 minutes. Reduce the heat to medium low and simmer gently until the rice is just tender and the liquid is absorbed, about another 10 minutes. (It's all right if the rice starts to stick to the bottom of the pan—it can be brown but don't let it burn.) Remove from the heat, cover, and let rest for 10 minutes. Sprinkle with the parsley, if using, and serve with the lemon wedges.

—Sarah Jay, *Fine Cooking* #53

Shrimp Bread Salad with Golden Garlic Vinaigrette

Serves four.

Choose the ripest, fleshiest tomatoes you can find so the bread soaks up their juices.



- 1½ lb. shrimp in the shell (31 to 40 per lb.) or about 42 frozen, cleaned large shrimp, defrosted
- About 5 thick slices day-old country-style bread, cut into ¾-inch cubes (about 7 cups)
- 3 large ripe tomatoes, cut into chunks
- 7 Tbs. extra-virgin olive oil
- 4 tsp. finely chopped garlic
- ½ tsp. Spanish or Hungarian sweet paprika
- 2 Tbs. aged sherry vinegar (or red-wine vinegar)
- 1 Tbs. fresh lemon juice
- Kosher salt and freshly ground black pepper
- 2 tsp. fresh thyme leaves
- 1 cup loosely packed basil leaves, cut in a chiffonade

Heat the oven to 350°F. If using shrimp in the shell, peel and devein them. If using cleaned, defrosted shrimp, skip this step. Either way, dry the shrimp well with paper towels and set aside.

Put the bread cubes on a baking sheet and toast them in the oven until they've dried out and turned golden brown, 14 to 18 minutes. Remove them from the oven. When cool, combine the bread with the tomatoes in a large bowl. Set aside.

Set a small, heavy skillet over low heat with 6 Tbs. of the olive oil and the chopped garlic. Cook, stirring or shaking the pan frequently, until the garlic turns a pale gold, 6 to 7 min. Bear in mind that the garlic will continue to cook from the retained heat of the pan. Remove the pan from the heat, stir in the paprika, vinegar, and lemon juice. Season well with salt and pepper. Pour half of the mixture (about ¼ cup) over the bread and tomatoes. Stir well to combine and set the remaining vinaigrette aside.

Set a large skillet over high heat with the remaining 1 Tbs. of olive oil. When the oil is hot, add the shrimp, season with salt and pepper, and sauté, stirring occasionally, until they're just cooked through and opaque, 3 to 4 minutes; cut one in half to check. Remove the pan from the heat. Add the remaining garlic vinaigrette to the pan, stir with the shrimp, taste, and adjust seasonings, if necessary.

Add the shrimp, thyme leaves, and basil to the bread and tomatoes. Toss and serve immediately.

—Leslie Revsin, *Fine Cooking* #29