



Marinated Shrimp

Ingredients

- Raw Shrimp, peeled and cleaned
- The Olive Tree's Garlic EVOO
- Fresh rosemary, chopped
- Salt and freshly ground pepper

Directions

- Sprinkle shrimp with salt, pepper and rosemary.
- Coat with garlic oil and toss
- Refrigerate in the marinade overnight.
- Spread shrimp in a single layer on a baking pan and roast in a preheated oven at 400 for 8 to 10 minutes.
- Remove from oven and finish with fresh squeezed lemon juice on top.

Compliments of The Olive Tree....Enjoy!