



# The **ingles** Table

with Bruce Brown  
**SHRIMP WITH CHIMICHURRI**

## Shopping List

- 1 lb shrimp, peeled & deveined
- ½C water or stock
- Chimichurri Sauce
- 2T olive oil or butter
- Cooked white rice

## Cooking Instructions

- 1.) In skillet over medium high heat, melt the butter or oil to coat bottom of pan.
- 2.) Sauté the shrimp in the pan until beginning to turn pink, flipping to coat and cook.
- 3.) Add 3T - ¼C of the chimichurri sauce to the pan, stirring and flipping the ingredients to coat all pieces with the sauce. Reduce heat to low, cover with lid and allow to simmer for a minute. Add water to the pan if beginning to cook dry.
- 4.) Once the meat is finished cooking, use a slotted spoon or tongs to place the shrimp on a bed of rice, ladling the sauce over the top for service.



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