

Tapena

GRAB A FORK



Chorizo Shrimp Stacks

Serves 6-8

Ingredients

- 1 pound extra large shrimp (16 – 20 count, peeled, deveined)
- 1/3 pound chorizo (cut into 3/8" – 1/2" slices)
- 1/4 cup minced fresh flat leaf Italian parsley
- 20 wooden toothpicks

Directions

If the shrimp is frozen, defrost in the refrigerator overnight or run under cold water in a colander.

Preheat broiler.

Place one shrimp on top of each slice of chorizo. Put each stack on a rimmed baking sheet.

Cook under broiler (at least 6" below flame) for 3 – 5 minutes.

Remove from oven and secure each stack with a toothpick and place onto a serving platter.

Lightly sprinkle each stack with parsley.