




# Julie Zyromski

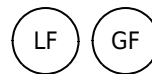
## Grilled Shrimps with chimichurri and mashed potatoes in olive oil

Portions: 4

Preparation: 45 minutes

Cooking time: 60 minutes

 4



### Ingredients

#### Chimichurri

- 1 bunch of fresh oregano, sprigs removed
- 1 bunch of fresh flat parsley, sprigs removed
- 2 garlic cloves
- $\frac{3}{4}$  cup (180 ml) extra-virgin olive oil
- 2 tablespoons (30 ml) of red wine vinegar
- 1 teaspoon (5 ml) salt
- 2 tablespoons (30 ml) sweet liquid honey

#### For the dish

- 450 g of raw shrimps, peeled, deveined, tails on 16-20 caliber, well drained and patted
- 10 to 12 yellow flesh potatoes (Yulon Gold), well cleaned
- 2 to 3 tablespoons (30 to 45 ml) olive oil, divided
- Salt, to taste
- Sweet paprika, to taste
- Lemon wedges, to taste

### Steps

1. Preheat the oven to 400°F. Place the potatoes on a baking sheet and bake for 45 minutes.
2. Meanwhile, prepare the chimichurri. Finely chop parsley, oregano and garlic. If you have a small food processor, you can use it for this step.
3. Transfer to a bowl. Add olive oil, red wine vinegar, salt and honey. Mix well with a spoon. Set aside.
4. When potatoes are ready, use an oven mitt with a paper towel to crush each potato with the palm of the hand.
5. Heat one tablespoon of olive oil in an enameled cast iron (or non-stick) pan over medium heat. Grill on each side the potatoes, adding olive oil as needed. Season with sweet paprika and salt. Set aside.
6. For the shrimps, heat one tablespoon of olive oil to the pan. Cook the shrimps over high heat 90 seconds on each side.
7. Transfer the cooked shrimps in a bowl with 2 tablespoons of the chimichurri and mix well.
8. Serve the shrimps over the potatoes with the remaining chimichurri and lemon wedges.