

Shrimp and Mushrooms with Garlicky Herb Butter

Melissa Clark, *Cooking in French*



Servings: 5

1. HERB BUTTER: in a small food processor or blender combine parsley, chives, tarragon, pastis, garlic, salt, pepper and lemon zest and pulse well. Add butter and process until you have a smooth, green-flecked paste
2. In large skillet heat 2 T of herb butter over med-high heat. Stir in mushrooms and cook until liquid has cooked off and mushrooms are browned and crispy, 8-12 minutes. Try not to disturb the mushrooms as they cook - the less stirring means the browner they will get. Season mushrooms with salt and pepper. Add shallots and cook until they are tender and translucent, 3-5 minutes. Reduce heat to medium.
3. Add shrimp to skillet and season with salt and pepper. Add wine, pastis (or Pernod, if using) and another 2 T of herb butter and cook, stirring until shrimp are just pink, 3-7 minutes. Stir in another tablespoon or two of herb butter and more salt to taste. Any extra herb butter may be frozen. Transfer mixture to a hot platter and scatter parsley, chives and tarragon on top. Drizzle with lemon juice and serve with baguette chunks or rice to soak up the sauce.

HERB BUTTER:

- 2 tablespoons parsley, chopped, plus more for garnish
- 1 tablespoon fresh tarragon, or basil, chopped
- 1 tablespoon Pastis, such as Pernod (I did not use this)
- 2 large garlic cloves, grated or minced
- 1 teaspoon freshly ground black pepper
- 1/2 teaspoon lemon zest
- 6 tablespoons unsalted butter, at room temperature

SHRIMP:

- 12 ounces oyster mushrooms, chopped, 1" pieces, or button/cremini mushrooms, left fairly large
- 1/4 teaspoon sea salt, plus more as needed
- 1/4 teaspoon freshly ground black pepper
- 2 large shallots, thinly sliced
- 2 pounds large shrimp
- 2 tablespoons dry white wine
- 2 tablespoons Pastis, such as Pernod [I did not use this] or substitute more white wine

GARNISHES:

- 2 tablespoons parsley
- 2 tablespoons fresh tarragon, or basil
- 2 tablespoons fresh chives, chopped
- lemon juice, to taste
- torn baguettes or rice, for serving

Per Serving (excluding unknown items): 289 Calories; 16g Fat (50.0% calories from fat); 28g Protein; 8g Carbohydrate; 2g Dietary Fiber; 265mg Cholesterol; 1161mg Sodium; 1g Total Sugars; 1mcg Vitamin D; 129mg Calcium; 2mg Iron; 578mg Potassium; 541mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com