Shrimp with Pesto-Style Salsa Verde

Salsa Verde recipe from Fine Cooking; combo from Tarla Fallgatter, cooking instructor
Internet Address: http://www.finecooking.com/recipes/pesto-style-salsa-verde.aspx



SHRIMP:

24 medium shrimp (raw) about 2 inches long, tails removed

2 teaspoons spice mix for fish (your choice - or make up your own)

2 tablespoons olive oil

SALSA VERDE PASTE:

1/4 cup blanched almonds

Kosher salt and freshly ground black pepper

1 cup Italian parsley, packed

1/2 cup fresh basil leaves, packed

1/2 cup fresh cilantro, packed

2 medium cloves garlic, coarsely chopped

1/4 teaspoon red chili flakes

1/2 cup extra-virgin olive oil, or more if needed

1 tablespoon white wine vinegar

Carolyn T's Blog - Tasting Spoons
http://tastingspoons.com

Servings: 6

NOTES: If you don't have a fish-type spice mix, make your own using ground ginger (more of this than the other ingredients), ground coriander, paprika, salt, ground cumin and freshly ground black pepper.

1. SALSA: Heat the oven to 400°F. Spread the almonds in a pie pan and toast the almonds in the oven until lightly golden, about 8 minutes. Transfer to a plate and let cool.
2. Place toasted almonds, parsley, basil, the cilantro, garlic, chile flakes, 1/2 tsp. salt, and a few grinds of pepper in a blender or food processor. With the machine on, gradually pour the olive oil into the feed tube and process until the mixture becomes a thick purée. Add more oil to make it barely fluid. The salsa verde may be made to this point a day ahead and refrigerated. (DO NOT ADD VINEGAR YET.)
4. Return the salsa verde to room temperature, if chilled, and stir in the vinegar just before serving to prevent discoloration.
5. SHRIMP: Toss the shrimp with spice mixture and olive oil. Place on foil lined baking sheet and broil until tender (don't over cook them!). Cool to just room temperature. If there are juices on the pan, pour that into the salsa verde for added flavor.
6. Toss the shrimp with the salsa verde and pour out onto a serving platter and serve with toothpicks. You could also make a dinner meal with this - serve over pasta, or with rice on the plate - in which case plate the shrimp on top of the rice.

Per Serving (excluding unknown items): 266 Calories; 26g Fat (86.7% calories from fat); 6g Protein; 3g Carbohydrate; 1g Dietary Fiber; 36mg Cholesterol; 43mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Vegetable; 5 Fat; 0 Other Carbohydrates.