

# Baked Lemon Shrimp

Serves 4 -5



## Ingredients

- 2 pounds peeled, deveined and butterflied shrimp
- 1 teaspoon Kosher salt
- ¼ teaspoon freshly ground pepper
- 2 pinches red pepper flakes
- 3 tablespoons olive oil
- 3 tablespoons fresh lemon juice
- 1 shallot, finely chopped
- 3 cloves garlic, minced
- 1 cup panko
- 2 tablespoons fresh Italian parsley, finely chopped
- 2 tablespoons thyme leaves, finely chopped
- ½ cup grated parmesan cheese
- Zest of one lemon
- Half of a lemon thinly sliced
- 1 tablespoon olive oil for the top of the panko

## Steps

1. In a medium bowl combine shrimp, salt, pepper, red pepper flakes, shallot and garlic. Stir well. Cover and refrigerate for 2 hours.
2. Preheat oven to 425°F. In another medium bowl combine panko, parsley, thyme, parmesan cheese and lemon zest. Set aside.
3. Remove shrimp from fridge and arrange the shrimp butterflied with the tails facing up in a baking dish pan. Pour the marinade over the shrimp.
4. Sprinkle the panko mixture evenly over the shrimp, top with lemon slices and spray with olive oil.
5. Bake for 10-12 minutes or until the shrimp is pink and panko is golden brown. To crisp up the panko more, place under the broiler for 1-2 minutes - **WATCH IT** so it doesn't burn. Serve hot.