

Spanish

Appetizers & Snacks

Classic Spanish Garlic Shrimp (Gambas al Ajillo)

Prep: 10m

Cook: 10m

Total: 20m

2 servings



Video ref: Spain on a Fork (Albert Bevia)

MISE EN PLACE / INGREDIENTS

[9]

- ☐ 1 lb Raw shrimp, peeled, deveined, and patted completely dry
- ☐ 0.5 cup Premium Spanish extra virgin olive oil (Goya Único or Carbonell)
- ☐ 8 cloves Fresh garlic cloves, thinly sliced into chips
- ☐ 1 pepper or 1/2 tsp Dried Spanish guindilla pepper or red chili flakes
- ☐ 2 tbsp Dry white wine or Spanish Fino Sherry
- ☐ 1 tsp Kosher salt
- ☐ 0.25 tsp Freshly ground black pepper
- ☐ 2 tbsp Fresh flat-leaf parsley, finely chopped
- ☐ 1 loaf Crusty baguette bread for dipping

US SUPERMARKET BRAND GUIDE

Spanish Extra Virgin Olive Oil: Goya Unico Extra Virgin Olive Oil

Cold-pressed Andalusian olives deliver a peppery finish that becomes the sauce. • **Cooking oil aisle.**

COOKING SEQUENCE & CHECKPOINTS

- 1

Dry the Shrimp

3 min
- Thoroughly pat shrimp dry with paper towels and season with kosher salt and black pepper.
- ✓ Checkpoint: Bone-dry shrimp seasoned with salt and pepper.
- 2

Toast Garlic Chips

4 min
- Add olive oil, sliced garlic, and dried chili to the clay cazuela over medium heat. Fry gently for 3 to 4 minutes until garlic turns pale gold.
- ✓ Checkpoint: Scented oil with lightly golden garlic.
- 3

Flash-Cook Shrimp

2 min
- Crank heat to high and add shrimp. Sizzle for 2 minutes, turning once, until they curl and turn opaque pink.
- ✓ Checkpoint: Plump pink shrimp bathed in bubbling oil.
- 4

Deglaze & Serve Sizzling

1 min
- Splash with dry sherry, sprinkle chopped parsley, and immediately carry the sizzling cazuela to the table with crusty baguette bread.
- ✓ Checkpoint: Skillet crackling loudly at the table.

FOOD SAFETY & INTERNAL TEMPERATURE: 145°F (63°C) FDA/USDA SAFE MINIMUM INTERNAL TEMPERATURE FOR FINFISH AND SHELLFISH

FDA/USDA Shellfish & Seafood Safety Standard (≥145°F / 63°C): Cook shrimp, squid, and shellfish until they reach an internal temperature of at least 145°F (63°C) and turn opaque.

MASTER DONENESS CHECKPOINT:

Sizzling, fragrant golden olive oil infused with toasted garlic chips and plump, perfectly curled pink shrimp.

WHY IT WORKS:

Olive Oil as the Primary Sauce: In authentic Gambas al Ajillo, the oil isn't merely cooking fat—it's a rich dipping broth that emulsifies with the savory juices released by the shrimp.

TROUBLESHOOTING:

Garlic chips turned dark brown and bitter: Start garlic in warm oil over medium heat; as soon as it turns light golden, drop in the cold shrimp to halt the garlic browning.