

Spicy Roasted Shrimp

4 servings

INGREDIENTS

- 1 lb. thawed frozen shrimp
- 2 tsp. crushed garlic
- 2 tsp. ground Sumac
- 1 tsp. Aleppo Pepper
- 2 Tbsp olive oil
- 2 Tbsp reduced-fat sour cream
- 1 Tbsp Tahini
- 2 tsp. garlic puree
- 1/2 tsp. ground cumin
- 2 Tbsp lemon juice



DIRECTIONS

1. Stir together the Sour Cream and Tahini Sauce ingredients and refrigerate until you're ready to serve the shrimp.
2. Preheat the oven to 400F. Spray a large baking sheet with non-stick spray.
3. Thaw shrimp, drain well blot the shrimp dry.
4. Whisk together the crushed garlic, ground Sumac, Aleppo Pepper, and olive oil. Put the shrimp into a plastic bowl and toss with the olive oil-spice mixture. Spread shrimp out in a single layer on the baking sheet.
5. Roast shrimp until they're pink and firm but not hard to the touch, about 6-8 minutes. Larger shrimp will take slightly more time than smaller ones; start to check after about 5 minutes. Serve hot, with Sour Cream and Tahini Sauce.

