

# Garlicky Shrimp with Tomatoes and White Wine

**Serves 4**

## Ingredients

- 3 Tbsp. olive oil, plus more for drizzling
- 3 to 4 cloves garlic, thinly sliced crosswise
- 2 shallots, thinly sliced crosswise
- 1 pint grape tomatoes, halved lengthwise
- 1 pound (about 16) large wild shrimp, cleaned with shells removed (with tails left intact)
- 1/2 tsp. red-pepper flakes
- 2 to 3 tsp. fresh thyme leaves, plus more sprigs for garnish
- 1 cup dry white wine
- Fine sea salt and freshly ground black pepper
- Couscous and/or crusty bread, for serving

## Directions

In a large sauté pan, heat the olive oil over medium-high heat. Add the garlic and shallots and sauté, stirring occasionally, until fragrant, about 1 minute. Add the tomatoes and sauté, stirring occasionally, until beginning to soften, 3 to 4 minutes. Add the shrimp, red-pepper flakes, and thyme and sauté, stirring occasionally, until the shrimp are completely pink, about 3 minutes. Season to taste with salt and pepper. Add the white wine and bring to a boil. Reduce the heat to low and simmer until the liquid is reduced by half, 2 to 3 minutes. Taste and season with additional salt and pepper if necessary.

Arrange the shrimp on a warm platter or in a bowl, drizzle with olive oil and garnish with thyme sprigs. Serve with couscous and/or warm, crusty bread.

**Twists** serve over romaine lettuce, or rice, quinoa, whatever feels yummy to you!

Enjoy 😊

Read more: <http://www.oprah.com/food/garlicky-shrimp-with-tomatoes-and-white-wine-recipe#ixzz59ewOBU1B>