



SCAMPI ROCKEFELLER

Serves 2

1/2 pound large uncooked shrimp, shelled, de-veined
1 tablespoon olive oil
6 large garlic cloves, chopped
1 bunch green onions, chopped
1/2 10-ounce package ready-to use fresh spinach leaves, stemmed if desired
1 bunch basil leaves, coarsely chopped
2 tablespoons grated Romano cheese
1/2 teaspoon hot pepper sauce (such as Tabasco)
1/2 teaspoon (or more) white wine vinegar
3 tablespoons Pernod or other anise-flavored liqueur

Preheat oven to 450°F. Lightly oil 9-inch glass pie plate. Arrange shrimp in prepared plate. Season shrimp lightly with salt and pepper.

Heat oil in heavy medium skillet over medium-high heat. Add garlic and green onions and sauté until softened, about 2 minutes. Add spinach to skillet. Cover and cook until spinach is tender and wilted, stirring occasionally, about 4 minutes. Mix in basil, cheese, hot pepper sauce and vinegar. Season with salt and pepper. Remove from heat; mix in Pernod. Spoon spinach mixture evenly over shrimp.

Bake until shrimp are just cooked through, approximately 8 minutes.

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