



MOROCCAN SHRIMP

PRODUCT NAME / DESCRIPTION	AMOUNT	MEASURE	COST
SHRIMP	7	EACH	
CHERRY TOMATOES	2	OZ	
CHERMOULA	3	OZ	
CAPERS	1	TBSP	
ROASTED GARLIC	4	EACH	
PARSLEY	1	PINCH	
GRILLED LEMON	1	EACH	
SAUTEED BROCCOLI	4	EA FLORETS	
ROASTED POTATOES	3	OZ	
WHITE WINE	2	TBSP	

PROCEDURE:

- 1 ADD 7 SHRIMP, WHITE WINE, CHERRY TOMATOES, CAPERS, CHERMOULA TO CAST IRON SKILLET.
- 2 COOK UNDER BROILER FOR 4 MINUTES.
- 3 PULL SKILLET BROM BROILER, PLACE ON TOP OF TOWEL.
- 4 FINISH WITH CAPERS, GARLIC, GRILLED LEMON, BROCCOLI FLORETS, & ROASTED POTATOES.