

Authentic Italian shrimp oreganata

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Authentic Italian shrimp oreganata isn't just a recipe- it's a cherished part of my childhood memories, especially during La Vigilia, the Italian Christmas eve feast of the seven fishes.

Every Christmas Eve, our family would gather around a table full of seafood dishes, each prepared with love and tradition. Shrimp oreganata was always one of my favorites, a dish that represented the warmth of the season. The kitchen would be filled with the smells of garlic sizzling in olive oil. My mother would prepare the shrimp, layering them in the baking dish, while I would sprinkle the breadcrumb mixture making sure each shrimp was perfectly coated. Christmas Eve was always a special night-no meat just the bounty of the sea. Shrimp oreganata was often the first dish to disappear. it's crispy topping and tender shrimp was irresistible to everyone at the table.

To this day , authentic Italian shrimp oreganata holds a special place in my heart and on my Christmas eve table. It's more than a dish: It's a connection to my roots, a reminder of those joyful Christmas Eves, spent with family and the traditions that make the season so meaningful.

The magic of authentic Italian

shrimp oreganata

The magic of shrimp oreganata lies in it's simplicity. Plump shrimp are the star, complemented by the crunchy breadcrumb topping and the zesty tang of lemon juice. The breadcrumbs soak up the shrimps natural juices and blend with the olive oil and butter for a savory melt-in – your dish. Traditionally served with crusty Italian bread to mop up every bite, it also pairs deliciously with pasta or a salad for a complete meal.

This authentic preparation brings the spirit of Italian cooking- fresh wholesome ingredients prepared simply. Whether you are making this for a holiday dinner or a casual weeknight meal , shrimp oreganata is a crowd- pleaser that brings a taste of Italy to your table. ENJOY!!!!

Ingredients

- 1 lb. large shrimp, (16-20) peeled and deveined, tails on
- 2 Tbsp. olive oil
- 1 Tbsp. minced garlic
- juice from one lemon
- 1 cup breadcrumbs
- 1 Tbsp. red chili flakes
- 1/2 cup grated parmesan cheese
- 1 Tbsp. dried oregano
- 2 Tbsp. chopped Italian parsley
- Lemon slices for serving

Instructions

1. pre heat your oven to 400- degrees
2. Clean the shrimp Then place the shrimp in a oven proof baking dish drizzle with 2 Tbsp. of the olive oil. season with salt, pepper, half of the minced garlic, white wine and the lemon juice. Toss to coat evenly

3. In a bowl mix the breadcrumb, grated parmesan, oregano and red pepper flakes
4. Then in 1 Tbsp. of olive oil and 2 Tbsp. of butter over medium high heat add the garlic cook until fragrant then add the breadcrumb mixture and toast until golden brown.
5. Spread the breadcrumb mixture evenly over the shrimp, ensuring each shrimp is evenly coated.
6. Bake in the preheated oven for 12-15 minutes, or until the shrimp are pink and opaque .
7. Garnish with additional chopped Italian parsley and lemon slices. ENJOY!!!!