

## Baked Stuffed Shrimp

2 lbs. Shrimp, Peeled and Deveined, Tail On  
3 Tbs. Olive Oil  
3 Tbs. Dry White Wine  
Salt and Pepper  
1 1/2 sticks unsalted butter, Room Temperature  
4 Cloves Minced Garlic  
1/4 Cup Minced Shallot  
3 Tbs. Minced Fresh Parsley  
1 tsp. Minced Fresh Rosemary  
1/4 tsp. Crushed Red Pepper Flakes  
1 tsp. Lemon Zest  
Juice From 1 Lemon  
1 Extra Large Egg Yolk  
2/3 cup Panko Dried Bread Flakes

### Shrimp:

Preheat oven to 425 degrees. Peel, devein, and butterfly the shrimp, leaving tails on. Place shrimp in mixing bowl and toss with olive oil, wine, 2 teaspoons salt, and 1/4 teaspoon pepper. Allow to sit at room temperature while you make stuffing.

### Stuffing:

Mash together softened butter, garlic, shallot, parsley, rosemary, red pepper flakes, lemon zest, lemon juice, panko, 1/4 teaspoon salt, and 1/4 teaspoon pepper until evenly combined.

Arrange shrimp cut side down in single rows with cut side down in 9 x 13 casserole dish. Pour any remaining marinade over shrimp. Press a dollop of stuffing on top of each shrimp to evenly cover it then fold tail over top of stuffing. Bake for about 12 minutes. Broil on high for 1 minute more if you want the top brown.