

Sheet-Pan Shrimp Oreganata

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Armando Rafael for The New York Times. Food Stylist: Brett Regot.

Total Time 20 minutes

Prep Time 10 minutes

Cook Time 10 minutes

Rating ★★★★★ (117)

This breezy weeknight meal loads fresh shrimp with fistfuls of garlicky, seasoned bread crumbs, which crisp and brown on top and plump up and soften underneath as they roast, soaking up the buttery wine sauce at the bottom of the sheet pan. It's inspired by the Italian American classic clams oreganata, clams stuffed with bread crumbs and dried oregano, but instead swaps out the bivalves for shrimp. Slip the sheet pan in the oven to melt the butter, then stir in white wine before adding the shrimp and bread crumbs, creating a quick, tasty pan sauce that reduces as it cooks. A final spritz of lemon as soon as the pan comes out of the oven adds a nice zippy finish. Serve as an appetizer (plate required!), or alongside a plate of pasta or vegetables.

INGREDIENTS

Yield: 4 to 6 servings

¼ cup unsalted butter

1½ pounds large tail-on shrimp (about 24), peeled and deveined

¼ cup plus 2 tablespoons extra-virgin olive oil, divided

Kosher salt (such as Diamond Crystal) and pepper

1 lemon

¾ cup dried bread crumbs

¼ cup flat-leaf parsley leaves, finely chopped



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PREPARATION

Step 1

Heat the oven to 450 degrees and position a rack in the middle. Cut the butter into small knobs and spread on a 9-by-13-inch sheet pan; set aside.

2 garlic cloves, minced
1 tablespoon dried oregano
⅓ cup white wine

Step 2

While the oven heats, place the shrimp in a medium bowl along with ¼ cup olive oil, 1 teaspoon salt and ½ teaspoon pepper. Zest the lemon on top, quarter the lemon, then squeeze in about 2 tablespoons lemon juice (reserve the remaining lemon for later). Mix to combine, then set aside.

Step 3

In another medium bowl, combine the bread crumbs, parsley, garlic, oregano, 1¼ teaspoons salt and 1¼ teaspoons pepper. Add the remaining 2 tablespoons of olive oil and mix with a fork to combine.

Step 4

Set the sheet pan in the oven and heat just until the butter has melted, about 2 minutes. Carefully remove the hot baking sheet, setting it on a flat surface, then add the wine and swirl the pan to blend it with the butter.

Step 5

Place the shrimp onto the hot pan in an even layer. Pour any remaining marinade over shrimp. Generously sprinkle the bread crumb mixture over each of the shrimp, allowing the excess to pool underneath as well.

Step 6

Bake on the middle rack for about 6 minutes, until shrimp are pink and cooked through. Turn the oven to broil for 2 minutes to brown the bread crumbs. Remove from the oven and squeeze the juice from the remaining lemon wedges over the shrimp.

Step 7

Enjoy the shrimp hot, spooning the pan juices and bread crumbs from the pan alongside.

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