Jumbo Shrimp with Basil and Mint Pesto

Recipe courtesy Giada De Laurentiis
See this recipe on air Tuesday Jul. 11 at 1:30 PM ET/PT.

Recipe Summary

Difficulty: Easy
Prep Time: 20 minutes
Cook Time: 6 minutes
Yield: 6 servings
User Rating:

3/4 cups lightly packed fresh mint leaves
1/2 cup lightly packed fresh basil leaves
1/4 cup pine nuts, toasted
1 garlic clove
1/4 cup olive oil
2 tablespoons freshly grated Parmesan
Salt and freshly ground black pepper
2 pounds uncooked jumbo shrimp, peeled and de-veined
2 tablespoons extra-virgin olive oil

Blend the mint, basil, pine nuts, and garlic in a food processor until finely chopped. With the machine running, gradually add 1/4 cup of olive oil, processing until well blended. Transfer the pesto to a medium bowl. Stir in the Parmesan. Season, to taste, with salt and pepper.

Toss the shrimp with the extra-virgin olive oil in a large bowl to coat. Sprinkle with salt and pepper, and toss again.

Heat a heavy large skillet over high heat. Working in 2 batches, add the shrimp and saute until just cooked through, about 3 minutes. Toss the shrimp with enough pesto to coat.

Transfer the shrimp to a platter and serve.

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