

## Beer-Steamed Shrimp & Romesco Sauce



### Makes:

6 servings

### Utensil:

1 Qt./0.9 L Sauce Pan with Cover  
3 Qt./2.8 L Sauce Pan with Cover  
2.5 Qt. (1.49L) Culinary Basket  
medium mixing bowl  
Cookie Sheet (12 ½ x 15 ½)

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### Contributed By:

Chef Sergio Corbia  
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### Recipe Description:

**Watch Chef Sergio prepare this tasty shrimp recipe.**

Shrimp

12

ounce

bottle of beer

(355

mL)

2

pounds

spinach, washed and trimmed

(907

g)

2

pounds

medium-sized raw shrimp, peeled, deveined and remove tail

(907

g)

pinch of salt

1

pinch

black pepper

12

scallions, diced

1

teaspoon

fresh parsley, chopped or dried

(1

g)

1

teaspoon

thyme

(1

g)

### **Romesco Sauce**

2

red bell peppers, cut in half, seeded and cored

2 - 3

cloves

garlic, shredded, use Cone #1

1

teaspoon

smoked paprika

(2

g)

6

fresh plum tomatoes, whole, peeled

<sup>1</sup>?<sub>2</sub>

cup

almonds, toasted

(69

g)

1

tablespoon

sherry vinegar

(15

mL)

2

teaspoons

salt

(12

g)

<sup>1</sup>?<sub>2</sub>

cup

bread crumbs

(54

g)

1

teaspoon

ancho chili powder

(2

g)

?<sup>4</sup>

cup

extra-virgin olive oil

(60

mL)

### **Directions:**

1. Pour beer into 3 Qt./2.8 L Sauce Pan. Cover and turn heat to medium.
2. When Vapo-Valve? clicks, place spinach in culinary basket and place basket in sauce pan. Reduce heat to medium-low and cook approximately 3 minutes, until tender. Remove basket, drain in sink, place in medium bowl and set aside. Keep water heated.
3. Season shrimp with salt and pepper; place in culinary basket.
4. Add scallions and spinach on top of shrimp, place in culinary basket in sauce pan and cover. When Vapo-Valve? clicks, reduce heat to low. Stir shrimp for even cooking and cook until shrimp turns pink, approximately 5 - 8 minutes.
5. To serve, divide spinach onto 6 plates. Arrange shrimp on top of spinach and pour Romesco sauce over each serving. Serve immediately.

### **Romesco Sauce**

1. Place pepper halves, skin-side up, on cookie sheet. Place oven rack as close to oven element as possible. Turn oven to broil, place cookie sheet on rack and broil until skins are just blackened. Place peppers in paper bag to steam. When cool, peel charred skins off and discard. Set peppers aside.
2. Fill 1 Qt./9 L Sauce Pan <sup>3</sup>/<sub>4</sub> full of water. Bring to a boil. Place tomatoes in water and cook for 60 - 90 seconds. Remove from pan and skins will peel off easily.
3. In food processor, place bread crumbs, garlic, almonds, chili powder, paprika, salt and vinegar, and pulse until chopped and blended.
4. Add tomatoes and peppers and pulse until chopped.
5. On low speed, slowly pour oil through processor feeder tube and blend until smooth and bright orange-red. Add additional salt and vinegar to taste.

### Tips:

- Using smoked paprika is essential to the taste of the sauce.

### Nutritional Information per Serving

**Calories:**

435

**Total Fat:**

17g

**Saturated Fat:**

2g

**Cholesterol:**

230mg

**Sodium:**

1206mg

**Total Carbs:**

29g

**Dietary Fiber:**

9g

**Sugar:**

8g

**Protein:**

41g