

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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Recipe:

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 2 - 3

cored		1
cloves garlic, shredded, use Cone #1	6	$\frac{1}{2}$
teaspoon smoked paprika	(2 g) 1	2
fresh plum tomatoes, whole, peeled		cup almonds, (69 g) toasted
tablespoon sherry vinegar	(15 mL)	teaspoons salt (12 g) $\frac{1}{2}$
		cup bread (54 g) 1
		crumbs $\frac{1}{4}$
teaspoon ancho chili powder	(2 g)	

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 $\frac{3}{4}$ 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 29g
Carbs:
Dietary Fiber: 9g
Sugar: 8g
Protein: 41g