

Recipes

By
Delaware

FULL MEAL RECIPE FEATURING GARLIC & PAPRIKA SHRIMP (GAMBAS AL AJILLO–STYLE)

SALAD COURSE:

ARUGULA & CITRUS SALAD

INGREDIENTS (SERVES 4)

4 cups baby arugula
1 orange, segmented (supremes)
1/2 small red onion, thinly sliced
1/4 cup toasted almonds, roughly chopped
2 tbsp extra-virgin olive oil
1 tbsp sherry vinegar (or white wine vinegar)
Salt and freshly ground black pepper to taste

PREPARATION

Whisk olive oil, vinegar, salt, and pepper in a bowl.
Toss arugula with orange segments, red onion, and toasted almonds.
Drizzle dressing over salad just before serving and toss lightly.

PRESENTATION

Serve on chilled plates with orange segments distributed evenly and a light drizzle of dressing. Garnish with a few extra almond pieces on top.

ENTREE — GARLIC & PAPRIKA SHRIMP (GAMBAS AL AJILLO–STYLE)

INGREDIENTS (SERVES 4)

1 1/2 lb large shrimp, peeled and deveined (tails on optional)
4 tbsp olive oil
6 garlic cloves, thinly sliced
1 tsp smoked paprika (or sweet paprika)
1/2 tsp crushed red pepper flakes (adjust to taste)
Zest and juice of 1 lemon
2 tbsp chopped fresh parsley
Salt and black pepper to taste

PREPARATION

Pat shrimp dry and season lightly with salt and pepper.

Heat olive oil in a large skillet over medium heat. Add garlic and cook until fragrant and lightly golden (do not burn), about 1–1½ minutes.

Add crushed red pepper and smoked paprika; stir briefly to bloom the spices.

Add shrimp in a single layer and cook 1–2 minutes per side until pink and just cooked through.

Remove from heat, stir in lemon zest, lemon juice, and chopped parsley.

PRESENTATION

Serve the shrimp family-style in the skillet or on a warm platter. Spoon fragrant garlic oil over the shrimp and garnish with extra parsley and lemon wedges.

SIDE DISH 1 — SPANISH RICE (ARROZ A LA ESPAÑOLA)

INGREDIENTS (SERVES 4)

1 1/2 cups long-grain rice, rinsed and drained

3 tbsp olive oil

1 small onion, finely diced

1/2 red bell pepper, diced

2 garlic cloves, minced

1 tsp smoked paprika

1/2 tsp turmeric or a pinch of saffron (optional, for color)

1 (14 oz) can diced tomatoes (or 1 cup fresh diced tomatoes)

3 cups low-sodium chicken or vegetable stock

Salt and pepper to taste

2 tbsp chopped parsley for garnish

PREPARATION

In a medium saucepan, heat olive oil over medium heat. Sauté onion and bell pepper until translucent, 4–5 minutes.

Add garlic, smoked paprika, and turmeric; cook 30 seconds.

Stir in rice to coat grains with oil and spices for 1–2 minutes. Add tomatoes and stock, bring to a simmer.

Reduce heat to low, cover, and cook 15–18 minutes until rice is tender and liquid absorbed. Fluff with a fork and season to taste.

PRESENTATION

Spoon rice onto a warm serving dish, create a shallow well for the shrimp or plate rice as a base with shrimp on top. Garnish with chopped parsley.

SIDE DISH 2 — SAUTÉED GREEN BEANS WITH ALMONDS AND LEMON

INGREDIENTS (SERVES 4)

1 lb green beans, trimmed
2 tbsp olive oil
2 garlic cloves, sliced
1/4 cup sliced almonds, toasted
Zest and juice of 1/2 lemon
Salt and pepper to taste

PREPARATION

Blanch green beans in boiling salted water 2–3 minutes until bright green and crisp-tender; drain and shock in ice water.

In a skillet, heat olive oil, sauté garlic 30 seconds, add green beans and toss to warm.

Add toasted almonds, lemon zest and juice; season with salt and pepper.

PRESENTATION

Arrange green beans alongside rice and shrimp, sprinkle with extra toasted almonds for texture.

DESSERT — HONEYED YOGURT WITH BERRIES AND TOASTED ALMONDS

INGREDIENTS (SERVES 4)

2 cups Greek yogurt (full-fat or 2%)
3 tbsp honey
1 cup mixed berries (strawberries, blueberries, raspberries)
1/4 cup toasted sliced almonds
Fresh mint leaves for garnish

PREPARATION

Divide Greek yogurt into four small bowls. Drizzle each with honey.

Top with mixed berries and toasted almonds. Garnish with a mint leaf.

PRESENTATION

Serve in small bowls or stemmed glasses for a light, elegant finish.

WINE PAIRING SUGGESTION

WHY THIS WINE IS THE BEST CHOICE

Albariño is a bright, high-acidity white wine with citrus and stone-fruit notes that complement seafood, especially shrimp.

Its crisp acidity and slight salinity refresh the palate between bites of garlicky, paprika-seasoned shrimp and cut through the richness of the Spanish rice and olive oil.

The wine's aromatic profile echoes the citrus in the salad and lemon finishes in the shrimp and green beans, creating a harmonious pairing.