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Curry-Roasted Shrimp With Oranges

Cook Time: 25 mins

Total Time: 25 mins

Ingredients

- 2 large orange(s), seedless
- 1/2 teaspoon salt, Kosher, divided
- 1 1/2 pounds shrimp, peeled and deveined, (30-40/lb)
- 1 tablespoon oil, olive, extra virgin
- 1 tablespoon curry powder, preferably Madras
- 1/2 teaspoon pepper, black ground

Preparation

1. Preheat oven to 400°F. Line a baking sheet (with sides) with parchment paper.
2. Finely grate the zest of 1 orange; set aside.
3. Using a sharp knife, peel both oranges, removing all the bitter white pith.
4. Thinly slice the oranges crosswise, then cut the slices into quarters. Spread the orange slices on the prepared baking sheet and sprinkle with 1/4 teaspoon salt. Roast until the oranges are slightly dry, about 12 minutes.
5. Meanwhile, toss shrimp with oil, curry powder, pepper, the orange zest and the remaining 1/4 teaspoon salt in a large bowl.
6. Transfer the shrimp to the baking sheet with the oranges and roast until pink and curled, about 6 minutes.
7. Divide the oranges and the shrimp among 4 plates and serve.

