

# 3 WAYS with... Shrimp



Quick-cooking and versatile, this succulent shellfish is a favorite the world over.

BY DIANA ANDREWS

## shrimp pad thai

*Sour, salty, and sweet are perfectly balanced in this classic Thai noodle dish. Add to that luscious tofu and tender shrimp, and you've got a real crowd pleaser. Serves 4*

- Kosher salt**
- ¼ cup peanut oil**
- ¼ cup finely chopped shallots**
- 3½ Tbs. lightly packed grated palm sugar or light brown sugar**
- 3 Tbs. tamarind concentrate**
- 1½ Tbs. fish sauce**
- 1½ Tbs. finely chopped garlic**
- 1½ Tbs. sambal oelek; more to taste**
- 3 Tbs. fresh lime juice**
- 1 Tbs. finely chopped fresh lemongrass**
- 7 oz. sugar snap peas**
- 12 oz. pad thai rice noodles**
- 1 14-oz. package extra-firm tofu, rinsed and patted dry**
- 1½ lb. extra-jumbo shrimp (16 to 20 per lb.), peeled and deveined**
- ¼ cup coarsely chopped fresh Thai or Italian basil**
- 2 scallions, thinly sliced**
- ⅓ cup dry-roasted salted peanuts, coarsely chopped**
- Lime wedges, for serving (optional)**



Bring a large pot of well-salted water to a boil. In a small saucepan over low heat, combine 1 Tbs. of the oil with the shallots, sugar, tamarind, fish sauce, garlic, and sambal oelek. Stir frequently until the sugar dissolves, about 5 minutes. Remove from the heat, and stir in the lime juice and lemongrass. Set aside.

Blanch the snap peas in the boiling water until bright green and crisp-tender, about 1 minute. Transfer with a slotted spoon to a mesh strainer, and run under cold water until completely cool. Reserve the boiling water. Cut the snap peas in half crosswise on the bias, transfer to a medium bowl, and toss with 3 Tbs. of the tamarind marinade.

Carefully drop the noodles in small amounts into the boiling water, and cook, stirring continuously to prevent the noodles from sticking, until al dente. Drain the noodles, and run under cold water until completely cool. Transfer to the bowl with the snap peas, and toss well. Set aside.

Cut the tofu into 1-inch cubes, and toss gently with ½ tsp. salt in a small bowl. Heat 2 Tbs. of the oil in a large nonstick skillet over medium heat. When the oil shimmers, add the tofu in an even layer, turning occasionally, until lightly browned all over, about 5 minutes. Drain on a plate lined with paper towels. Add the remaining 1 Tbs. oil to the skillet. When the oil shimmers, add the shrimp and sprinkle with ½ tsp. salt. Cook, tossing occasionally, until opaque and cooked through, about 3 minutes. Add the noodle mixture, tofu, 2 Tbs. of the marinade, and ½ tsp. salt to the skillet, and toss until just heated through, about 2 minutes. Remove from the heat, and stir in the basil and scallions.

Transfer the pad thai to a serving platter, add more marinade to taste, top with the peanuts, and serve with the lime wedges, if you like. Serve any remaining marinade on the side.

## shrimp romesco with greens

*This dish channels the bold flavors of Spain, where shrimp are much loved. You'll have leftover romesco sauce; try it on toast, eggs, grains, or pasta. Store the extra sauce in an airtight container in the fridge for up to 10 days. Serves 4*

- 4 large red bell peppers**
- 2 large tomatoes, cored**
- 1 large bulb garlic**
- 7 Tbs. extra-virgin olive oil**  
**Kosher salt and freshly ground black pepper**
- 1½ cups coarsely chopped ciabatta (about 2 oz.)**
- ½ cup toasted skinless hazelnuts, coarsely chopped**
- 1½ Tbs. sherry vinegar**
- ½ Tbs. finely chopped chipotles in adobo, plus 2 tsp. sauce from the can**
- 1½ lb. rainbow chard (about 2 bunches), stems cut crosswise into ¼-inch pieces, leaves cut crosswise into 1-inch ribbons, stems and leaves separated**
- 1½ lb. extra-jumbo shrimp (16 to 20 per lb.), peeled and deveined**  
**Fresh flat-leaf parsley leaves, for garnish**

Position a rack in the center of the oven, and heat the oven to 425°F. Line a large rimmed baking sheet with foil. Put the peppers on one side of the baking sheet and the tomatoes cored side down on the opposite side. Trim off

the top of the garlic bulb to expose the cloves. Put the garlic in the center of a medium-size sheet of foil. Drizzle ½ Tbs. of the oil over the garlic, and top with a generous pinch of salt and a few grinds of black pepper. Wrap the garlic in the foil, and transfer to the baking sheet. Roast, turning the peppers occasionally, until the pepper skins are blackened on all sides, the tomato skins are puffed, cracked, and charred, and the garlic is tender, removing the vegetables from the oven as they become done, about 25 minutes for the tomatoes and 45 minutes for the peppers and garlic.

When cool enough to handle, remove the skin and seeds from the peppers and the skin from the tomatoes. Coarsely chop the peppers and tomatoes, and add to the bowl of a food processor with the ciabatta, hazelnuts, vinegar, chipotles and sauce, 2 Tbs. of the oil, and 2 tsp. salt. Squeeze the garlic cloves into the processor bowl. Pulse several times, then process until smooth. Set aside. (The sauce can be made up to 10 days in advance. Store in an airtight container in the refrigerator.)

Bring a large pot of well-salted water to a boil over high heat. Meanwhile, in a large skillet, heat 2 Tbs. of the oil over medium-high heat. When the oil shimmers, add the chard stems and ¼ tsp. salt, and cook, stirring occasionally, until crisp-tender, about 1½ minutes. Add the chard leaves in batches, tossing occasionally until wilted, before adding the next batch. When all the chard is wilted, toss with ½ tsp. salt and ½ tsp. black pepper. With a slotted spoon, transfer the chard to a large rimmed platter, leaving the liquid behind. Cover with foil to keep warm. Discard the liquid, wipe out the skillet, and set aside.

To the pot of boiling water, add the shrimp, and cook until pink and opaque, about 2½ minutes. Drain and return the shrimp to the pot.

Heat the remaining 2½ Tbs. oil in the reserved skillet over medium heat. Transfer the romesco sauce to the skillet, and cook, stirring frequently, until warmed through, 2 to 3 minutes.

In the pot, toss the shrimp with enough romesco sauce just to coat. Transfer the shrimp to the platter with the chard, top with more romesco sauce to taste, garnish with the parsley leaves, and serve immediately.



## sheet-pan shrimp and vegetables with orange dressing

Italian flavors add a touch of sophistication to this colorful pan-roasted dinner, which comes together quickly for a great weeknight meal. **Serves 4**

- 1½ lb. extra-jumbo shrimp (16 to 20 per lb.), peeled and deveined**
- ½ cup extra-virgin olive oil**  
**Kosher salt and freshly ground black pepper**
- 1½ lb. thick asparagus, trimmed and cut on the bias into 2-inch pieces (about 4 cups)**
- 1 medium Vidalia onion, cut into ¼- to ½-inch pieces (about 2½ cups)**
- ¼ cup fresh orange juice**
- 1 Tbs. white balsamic vinegar**
- 1 tsp. Dijon mustard**
- ½ tsp. granulated garlic**
- 1¼ cups raw parboiled long-grain rice**
- 1 Tbs. unsalted butter**
- 2 cups multicolor cherry tomatoes, halved (about 10 oz.)**
- 1½ tsp. jarred Calabrian chile in oil; more to taste**
- ¼ cup fresh basil leaves**

Position a rack in the center of the oven, and heat the oven to 400°F.

Put the shrimp in a medium bowl, and toss with 1 Tbs. of the oil, ¼ tsp. salt, and a few grinds of pepper. Set aside. Put the asparagus and onion in another medium bowl, and toss with 2 Tbs. of the oil, 1 tsp. salt, and ½ tsp. pepper. Transfer the asparagus and onion to a large rimmed baking sheet, reserving the bowl. Roast until the vegetables begin to soften and turn golden in places, tossing half-

way through cooking, about 25 minutes total.

Meanwhile, in a small bowl, whisk the orange juice, ¼ cup of the oil, the vinegar, mustard, granulated garlic, and ¼ tsp. salt. Set aside. Cook the rice according to package directions. Stir the butter, 1 tsp. salt, and a few grinds of pepper into the rice, cover, and set aside.

Put the tomatoes in the reserved bowl, and toss with the remaining 1 Tbs. oil, ¼ tsp. salt, and a few grinds of pepper. Remove the asparagus-onion mixture from the oven and toss. Top with the tomatoes. Spread the shrimp over the vegetable mixture in an even layer, and roast until the shrimp are pink and opaque and the tomatoes are soft and beginning to crack, about 10 minutes more.

Remove the pan from the oven, and toss with ¼ cup of the dressing and the chile.

Serve the shrimp and vegetables with the rice, garnished with the basil leaves. Serve the remaining dressing on the side.



### SIZING UP SHRIMP

Shrimp represents more than a quarter of the seafood eaten in the United States, making it the most popular seafood in this country. For such a beloved ingredient, though, it can be confusing to purchase. Labels such as colossal, extra jumbo, extra large, and so forth are not consistent among producers and don't offer much guidance to consumers. The best rule of thumb is that the lower the number of shrimp per pound, the larger the shrimp size. For example, all the recipes here use 16 to 20 shrimp per lb., sometimes labeled 16/20 on packaging. They could also be labeled extra jumbo. Use this handy guide to help you decode the number and size of shrimp called for in recipes.

Label	Count per pound
Extra jumbo	16 to 20
Jumbo	21 to 25
Extra large	26 to 30
Large	31 to 35
Medium large	36 to 40
Medium	41 to 50
Small	51 to 60
Extra small	61 to 70

