

# Butterflied Cilantro-Lime Baked Shrimp with Salted Margarita Aioli



## Ingredients:

### For the shrimp:

16 fresh shrimp, peeled and deveined, tails on  
1 cup panko breadcrumbs  
2 tablespoons garlic powder  
2 tablespoons paprika  
2 tablespoons chopped fresh cilantro  
2 tablespoons chopped fresh basil  
Zest of one lime  
Kosher salt  
Freshly ground black pepper

### For the Aioli:

4 tablespoons Greek yogurt  
2 cloves garlic, minced  
2 tablespoons mayonnaise  
2 tablespoons tequila  
Kosher salt  
Juice from one lime

## Directions:

### For the Aioli:

- 1) Combine all ingredients in a food processor and blend until smooth. Adjust seasoning if needed.
- 2) Place the aioli in the refrigerator to chill. Serve cold.

### For the Shrimp:

- 1) Combine the breadcrumbs, chopped cilantro, chopped basil, and lime zest in a bowl. Set aside.
- 2) With a sharp knife, slice the shrimp two-thirds deep along the length of its outer curve where the vein was removed, careful not to cut all the way through the shrimp.
- 3) Turn the shrimp over and make three small cuts horizontally along the widest part of the shrimp on each side to prevent the shrimp from curling while they cook.
- 4) Lay the shrimp open side up and lightly spray them with vegetable spray. Season the shrimp with the salt, pepper, paprika, and garlic powder.
- 5) Preheat your oven to 375 degrees and line a baking sheet with parchment paper.
- 6) Take each shrimp and press the butterflied opening into the breadcrumb mixture, evenly coating the entire surface. Line the shrimp face up on the baking sheet about a half-inch apart.

7) Place the baking sheet in the oven and bake until the shrimp are just cooked through and pink, about 5 to 7 minutes.

8) Remove the pan from the oven and serve the shrimp with the salted margarita aioli.