

The jumbo shrimp patato

Ingredients

1 pound head-on jumbo shrimp
6 tablespoon extra-virgin olive oil,
divided
2 medium shallots, minced (about
1/3 cup)
1 1/2 teaspoon seeded minced
serrano chile (about 1 medium)
2 teaspoons dried oregano
13 ounces baby Yukon Gold
potatoes, quartered (about 2 cups)
1 garlic clove, thinly sliced (about 1
teaspoon)

How to Make It

Step 1

Using a knife, make a 1/4-inch-deep cut along the back of each shrimp shell from head to tail. Leave shell and head intact. Using a small moistened paper towel and a paring knife, remove and discard the vein. Pat shrimp dry, and set aside.

Step 2

Heat 1/4 cup oil in a very large skillet over medium-high until shimmering and very hot. Add shrimp, and sear until shells are scorched, about 1 minute. Transfer shrimp to a plate.

Step 3

Reduce heat to medium. Add shallots, chile, and oregano, and sauté until shallots are sizzling, about 30 seconds. Add potatoes and Shrimp with Potatoes and Tomatoes

This simple, seasonal seafood dish comes from Mamma Agata's, a

culinary school on

Italy's Amalfi Coast. Before the liquid is added, each element—from the shrimp in their