

## Shrimp with Bodega™ Foods Romesco Sauce

You can steam, grill, boil or broil the shrimp or, even easier, buy them already cooked. Saffron rice and greens mixed with some olives, red onion slices and a garlic-olive oil dressing are perfect side dishes. Sliced oranges sprinkled with a bit of sweet Sherry and paired with some crisp sugar cookies would round out the Spanish-inspired menu.

Prep Time: 0 minutes

Cook Time: 5 minutes

Serves: 2, can be doubled

### Ingredients

16 cooked shrimp, peeled, deveined  
Bodega Foods Romesco Sauce

### Instructions

Arrange cooked shrimp on plates.  
Spoon Bodega Foods Romesco Sauce over shrimp.  
Serve.

