



There's a Chef in My Kitchen, LLC

## *Cumin & Coriander Flashed Shrimp*

Serves 4

*“Flashing” under a broiler is an easy way to get delicate seafood done right. This simple combination of shrimp and spice is the first step to any great meal: Toss the shrimp with a salad and add a [Cumin Vinaigrette](#); chop the shrimp and add to quinoa, rice, or barley with some fresh garden or roasted vegetables; serve as an appetizer with a spritz of lime for a Caribbean flair. Regardless, it doesn't get much easier than this, and once you've mastered this combination the sky is the limit as far as spice and flavor combinations.*



Casafina Madeira Harvest Serving Bowl  
courtesy [www.ProperSetting.com](http://www.ProperSetting.com)

### ***Ingredients:***

- 1 pound jumbo shrimp, peeled and deveined\*
- 2 tablespoons extra-virgin olive oil
- 2 teaspoons cumin seeds
- 2 teaspoons coriander seeds
- 1 teaspoon ground cumin
- Coarse salt and fresh ground pepper, to season

### ***Preparation:***

Preheat the oven broiler; adjust the oven rack to about 6- to 8-inches from the heat source. Place a heavy duty, rimmed sheet pan under the broiler while it preheats.

In a large mixing bowl, combine the shrimp and the remaining ingredients. Set aside while the broiler preheats.

When the broiler is preheated, carefully remove the sheet pan and place it on a heatproof surface. Turn the shrimp out of the mixing bowl onto the hot pan and carefully separate so that the shrimp cook evenly. Return to the oven and broil until the shrimp are just cooked through about 3 minutes. Remove from the oven, toss the shrimp on the hot sheet pan and set aside to cool, or serve immediately.

*Note: for a nice look butterfly the shrimp by inserting the tip of a very sharp knife in the curved part (the back, not the underside) and gently slice down, but not through.*

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courtesy of: [www.TheresAChefinMyKitchen.com](http://www.TheresAChefinMyKitchen.com)