



# GO WILD. EAT BETTER.

Enjoy these quick and easy stovetop recipes using Green Ocean Wild Argentinean Shrimp.

## RAW, EASY-PEEL SHRIMP RECIPES

### Spicy Garlic Chili Shrimp (Asian Stir-Fry Style)

4-6 Servings | Shrimp Size: Jumbo

#### INGREDIENTS:

- 900g Green Ocean Wild Argentinean Shrimp (Raw, Easy-Peel)
- 2 tbsp vegetable oil
- 6 garlic cloves (minced)
- 1-inch ginger (grated or minced)
- 2 tbsp soy sauce
- 1 tbsp oyster sauce
- 1 tbsp chili garlic sauce
- 1 tsp sesame oil
- 1 tsp sugar
- 2 green onions (chopped)
- Optional: sesame seeds and lime wedges for serving

#### INSTRUCTIONS:

1. Heat oil in a large skillet or wok over medium-high heat.
2. Add garlic and ginger; sauté for 30 seconds until fragrant.
3. Add shell-on shrimp in a single layer. Cook 2-3 minutes per side until they turn pink.
4. In a small bowl, mix soy sauce, oyster sauce, chili garlic sauce, sesame oil, and sugar.
5. Pour sauce into the skillet and toss shrimp to coat well. Simmer for 1-2 minutes.
6. Garnish with green onions and sesame seeds. Serve hot with rice or crusty bread. Diners peel and eat with their hands.

### Classic Low Country Skillet Shrimp (Southern Boil-Inspired, Stovetop Version)

4-6 Servings | Shrimp Size: Jumbo

#### INGREDIENTS:

- 900g Green Ocean Wild Argentinean Shrimp (Raw, Easy-Peel)
- 2 tbsp butter
- 1 tbsp olive oil
- 1 tbsp Old Bay seasoning (or seafood boil seasoning)
- 4 garlic cloves (smashed)
- 1 lemon (cut into wedges)
- Optional: a splash of beer or 1/4 cup chicken broth
- Fresh parsley for garnish
- Serve with: corn on the cob, boiled potatoes, or crusty bread

#### INSTRUCTIONS:

1. Heat butter and olive oil in a large skillet over medium heat.
2. Add smashed garlic and cook 1 minute.
3. Add shrimp (shell-on) and sprinkle with Old Bay seasoning.
4. Add a splash of beer or broth (optional), and cover for 2 minutes to steam slightly.
5. Uncover and stir shrimp to ensure even cooking. Cook until shells are bright pink (about 5-7 minutes total).
6. Squeeze lemon over the skillet and toss. Garnish with parsley.
7. Serve directly in the pan or a platter. Provide napkins—diners peel and eat!

# RAW, PEELED & DEVEINED SHRIMP RECIPES

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## Garlic Butter Shrimp with Lemon & Herbs (Mediterranean Style)

4-6 Servings | Shrimp Size: Large

### INGREDIENTS:

- 900g Green Ocean Wild Argentinian Shrimp (Raw, Peeled & Deveined, Tail-Off)
- 4 tbsp unsalted butter
- 2 tbsp olive oil
- 6 garlic cloves (minced)
- 1 lemon (zested and juiced)
- 1 tsp red pepper flakes (optional)
- 1/4 cup fresh parsley (chopped)
- Salt & pepper to taste
- Optional: serve over rice, couscous, or pasta

### INSTRUCTIONS:

1. Heat butter and olive oil in a large skillet over medium heat.
2. Add garlic and sauté for 30 seconds until fragrant (don't burn it).
3. Add shrimp in a single layer. Cook 2-3 minutes per side until pink and opaque.
4. Add lemon juice, zest, red pepper flakes, and salt/pepper.
5. Toss with parsley and serve hot.

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## Cajun Shrimp Skillet (One-Pan Spicy Southern Style)

4-6 Servings | Shrimp Size: Large

### INGREDIENTS:

- 900g Green Ocean Wild Argentinian Shrimp (Raw, Peeled & Deveined, Tail-Off)
- 2 tbsp olive oil
- 1 tbsp Cajun seasoning
- 1 red bell pepper (sliced)
- 1 green bell pepper (sliced)
- 1 small red onion (sliced)
- 3 garlic cloves (minced)
- 1 tbsp lemon juice
- Fresh parsley or green onions for garnish

### INSTRUCTIONS:

1. Toss shrimp with Cajun seasoning and a drizzle of oil.
2. Heat oil in a large skillet over medium-high heat. Add onion and bell peppers; cook 3-4 minutes until slightly softened.
3. Add garlic and cook 30 seconds.
4. Push veggies to the side, add shrimp in a single layer. Cook 2-3 minutes per side.
5. Mix everything, squeeze lemon juice over top, garnish, and serve with rice or cornbread.

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## Shrimp Scampi with Linguine (Italian Classic)

4-6 Servings | Shrimp Size: Large

### INGREDIENTS:

- 900g Green Ocean Wild Argentinian Shrimp (Raw, Peeled & Deveined, Tail-Off)
- 12 oz linguine (or any pasta)
- 4 tbsp butter
- 2 tbsp olive oil
- 5 garlic cloves (thinly sliced)
- 1/2 cup dry white wine (or chicken broth)
- Juice of 1 lemon
- 1/4 tsp crushed red pepper flakes (optional)
- Salt & pepper to taste
- 1/4 cup chopped fresh parsley

### INSTRUCTIONS:

1. Cook linguine according to package directions; reserve 1/2 cup pasta water.
2. In a large skillet, heat butter and olive oil over medium heat.
3. Add garlic and red pepper flakes; cook 30 seconds.
4. Add shrimp; season with salt & pepper. Cook 2-3 minutes per side.
5. Add wine (or broth) and lemon juice; simmer for 2 minutes.
6. Toss in cooked pasta and reserved water as needed. Stir in parsley.
7. Garnish with Parmigiano Reggiano cheese if desired.