

Shrimp Chimichurri - A Zesty, Herby Twist on Seafood You'll Crave Weekly

If you're on the hunt for a dish that's bold, herby, and bursting with fresh flavor-



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2 min

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INGREDIENTS

For the Shrimp:

1 pound shrimp, peeled and deveined

For the Chimichurri:

$\frac{1}{2}$ cup olive oil

2 tablespoons red wine vinegar

1 tablespoon lime juice

... cup cilantro leaves, finely chopped

... cup parsley leaves, finely chopped

4 cloves garlic, finely chopped

1 red Fresno chili, finely chopped

$\frac{3}{4}$ teaspoon dried oregano

1 teaspoon kosher salt

$\frac{1}{8}$ teaspoon black pepper

... teaspoon red chili flakes (for garnish)

Swaps & Notes:

No Fresno chili? Use red jalapeño or a pinch of crushed red pepper for heat.

Love more lime? Add extra juice or zest for brightness.

Want it extra spicy? Toss in some serrano or habanero for fire.

No shrimp? Try this over grilled chicken, steak, or even roasted cauliflower.

Step-by-Step Directions:

Prep the Chimichurri: Finely chop cilantro, parsley, garlic, and red chili. Place in a bowl.

Add Citrus & Seasoning:Zest and juice a lime into the bowl. Add vinegar, oregano, salt, and pepper.

Whisk in Oil:Slowly whisk in olive oil until well combined. Adjust with more oil if you prefer a thinner sauce.

Cook the Shrimp:Heat a skillet over high heat. Sear shrimp 1-2 minutes per side until just opaque. Remove from heat.

Toss & Garnish:While shrimp is still hot, toss with chimichurri. Garnish with red chili flakes for extra pop.

Tips for Success:

Don't overcook the shrimp-they go rubbery fast. Pull them as soon as they're opaque and slightly curled.

Let the chimichurri sit for at least 10 minutes before serving to deepen the flavor.

Make extra chimichurri: It stores beautifully and is delicious spooned over this Cajun gumbo too!

Serving Suggestions & Pairings:

Taco Night: Stuff shrimp into corn tortillas with slaw and avocado

Power Bowls: Serve over rice, quinoa, or greens with black beans

Appetizer Style: Serve on skewers for a grilled finger food

Game Day Hack: Try these in a mash-up with Totchos for a fusion-style snack

Storage & Leftovers:

DIRECTIONS

1. **Prep the : Chimichurri:**Finely chop cilantro, parsley, garlic, and red chili. Place in a bowl.
2. **Add : Citrus & Seasoning:**Zest and juice a lime into the bowl. Add vinegar, oregano, salt, and pepper.
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10. **Power : Bowls:** Serve over rice, quinoa, or greens with black beans
11. **Appetizer : Style:** Serve on skewers for a grilled finger food
12. **Game : Day Hack:** Try these in a mash-up with Totchos for a fusion-style snack
13. **For drinks,** pair it with citrusy cocktails or something cooling like this Blueberry Lemonade.

14. Storage & Leftovers: Chimichurri Sauce: Store in the fridge up to 1 week in a sealed jar.
15. Shrimp: Best eaten fresh, but can be stored for 1-2 days and reheated gently.
16. Freezer : Friendly? Chimichurri yes, cooked shrimp no.
17. More Recipes You'll Love: This Cajun Chicken Sausage Gumbo
18. Totchos - Tater Tot Nachos
19. Instant : Pot Lasagna
20. Blueberry : Lemonade
21. Chocolate : Chip Cookie Dough Brownie Bombs - for a sweet finish!
22. Final Thoughts: This Shrimp Chimichurri recipe is an explosion of flavor that's easy enough for a Tuesday but fancy enough for a weekend dinner party. It's bold, bright, and just plain fun to eat. You can serve it over grains, wrap it in tacos, or eat it straight out of the skillet-I won't judge.
23. If you try this recipe, let me know how it turned out! Leave a comment or tag @ChefManiac on social. Hungry for more? Follow for weekly recipes that are big on flavor and low on stress. ??

SWAPS & NOTES

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Add extra juice or zest for brightness.

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