

Shrimp Au Poivre with Broiled Zucchini

Serves 4

3 large zucchini, cut into bite-size chunks
2 tablespoons Bertolli Extra-Virgin Olive Oil
salt and about ¼ cup fresh ground black pepper
½ stick unsalted butter
1 ¼ pounds gulf shrimp - head-on, peeled and deveined
1 bunch scallions, cut thinly on a bias
1 10-ounce jar Tabasco Red Pepper Jelly
1 tablespoon sherry vinegar
½ cup fresh pineapple juice

Preheat broiler on high. Line a baking sheet with aluminum foil. Toss zucchini with olive oil and salt and pepper. Spread out on baking sheet and broil until lightly charred and tender, about 6 minutes.

Meanwhile, heat butter over medium heat in a large sauté pan. Season shrimp with salt and dredge one side in black pepper. When butter is hot and foamy, add shrimp to the pan. Cook for about 2 minutes per side or until just cooked through. Remove shrimp from pan and add scallions. Saute for about 2 minutes. Add red pepper jelly, sherry vinegar and pineapple juice to the pan and bring to a boil. Cook until slightly reduced, about 3 minutes. Serve shrimp on a bed of the broiled zucchini and spoon sauce on top.