



Jasper's Shrimp & Artichoke Oreganata

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My [“Get Out of Your Box Challenge”](#) this month is to try a new recipe or attend a cooking class. I had the pleasure of attending an Italian Small Plates class with Chef Jasper Mirabile, Jr. hosted by [Olive Tree](#). This **shrimp and artichoke oreganata** recipe uses Olive Tree’s™ Butter Olive Oil so you get the flavor of butter without the unhealthy fat.



photo via [Olive Tree](#)

If you live in the Kansas City area pay [Olive Tree](#) a visit and check out their unique extra-virgin infused oils and aged balsamic vinegars as well as other products. The staff at Olive Tree will give you suggestions on what to pair their oils and vinegars with and they have delicious recipes. You can also sample the oils and vinegars before purchasing them. My friend Anne recently made Roasted Brussel Sprouts with their Huckleberry Balsamic Vinegar and they were delicious. They also offer cooking classes from time to time. Check out their list of classes [here](#). You can even bring a bottle of wine to class which I wish I had known prior to the small plates class.



Chef Jasper Mirabile, Jr. made several delicious Italian dishes for us to sample and gave us a few tips as he cooked. I enjoyed listening to his knowledge of Italian customs since my grandparents were from Italy. His award-winning restaurant [Jasper's™](#) is a popular Kansas City dining spot. I guarantee you won't leave Jasper's™ hungry. A few of the recipes were a little more time intensive than I like so I've decided I'll go to [Jaspers](#) for the cream puffs and other delicious dishes. This **shrimp and artichoke oreganata** however is simple and doesn't require a lot of ingredients.

I recently brought the shrimp and artichoke oreganata as an appetizer to a dinner party. My dish wasn't swimming in as much oil so I think Jasper may have added some butter (he loves his butter). This recipe was a hit and several people commented they would eat it for dinner over a little pasta or with some nice crusty bread on the side. If you decide to do that I would add a little butter to the recipe as well.

Jasper shared with us that this classic dish is an age-old recipe created at the de Jonghe's restaurant in Chicago when people were afraid of garlic, but not butter.

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Author: Dawn

Ingredients

- 1 pound shrimp (shelled and deveined)
- 1 Cup artichoke hearts, strained (I used a little more)
- 4 garlic cloves (minced)
- 1 Tbsp finely chopped parsley (I used dried)
- 1 shallot (minced)
- 1/2 cup Olive Tree's Butter Olive Oil (You could also use butter to taste)
- 1 1/2 cups breadcrumbs
- 1 tsp tarragon (finely chopped) I used dried
- salt & pepper to taste
- a few dashes of red pepper (I added this per Jasper's suggestion)

Instructions

1. Preheat oven to 350 degrees.
2. Mix garlic and shallots together in a bowl.
3. Add breadcrumbs, tarragon, parsley, salt and pepper. Mix all together.
4. Arrange shrimp in a buttered ceramic baking dish with artichokes. Cover with breadcrumb mixture.
5. Drizzle olive oil over shrimp and mix together.
6. Bake until golden about 15 minutes.
7. Side note: I had extra breadcrumbs left over. You could also add some melted butter to the dish with the oil.

I hope you enjoy this simple and delicious recipe. Let me know if you've tried any new recipes so far this month and leave a link if you found it on the internet so I can check it out too.

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Author

queenie