

Shrimp Oodles

Ingredients

1 package frozen phyllo pastry, thawed
1 dozen shrimp (or more as desired)
olive oil
2 - 3 garlic cloves, diced or crushed
Butter cooking spray

Red Chile Jelly or Mango Habanero Jelly



Directions

Preheat oven to 350° F.

Remove the tails from the shrimp and make sure they're deveined, rinsed and patted dry. Put them in a non-reactive container or plastic storage bag. Drizzle to coat with olive oil. Add crushed garlic to taste. Stir to ensure all the shrimp are coated.

Leaving thawed phyllo dough rolled up, slice into 1/4 inch widths. Only cut about 1/3 to 1/2 of the dough roll. Using your fingers, fluff the phyllo to separate the strands. Pick up a small handful and wrap and twist gently around one shrimp. Place on parchment or silpat lined baking sheet. Spray lightly with cooking spray. (The spray is optional, I thought it helped with browning.)

Bake until the phyllo is golden brown, your shrimp will have cooked in that length of time, approximately 15 minutes or so, just keep an eye on them.

Dollop with jelly.

www.justasmidgen.com