



## Shrimp Confit with Thai Pesto and Greek Yogurt Dipping Sauce

**Yield:** 2 to 4

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS ¼ recipe
Shrimp Confit:		Calories 270
Shrimp, peeled and deveined	1 lb	Fat 15g
SupHerb Farms Fusions® Thai Pesto	¼ cup	Saturated Fat 3.5g
Olive Oil	3 cups	Cholesterol 180mg
Dipping Sauce:		Sodium 630mg
Whole Milk Greek Yogurt	1 cup	Carbohydrate 6g
SupHerb Farms Fusions® Thai Pesto	4 tbsp	Fiber 1g
Lime Zest	1 tbsp	Sugars 4g
Lime Juice	1 tbsp	Protein 28g
		<b>DIETARY STATEMENTS</b>
		N/a

### PREPARATION

1. Shrimp Confit: Preheat oven to 325°F. Place shrimp in large bowl; add SupHerb Farms Fusions® Thai Pesto, tossing to coat well.
2. Transfer shrimp to casserole dish or Dutch oven; pour in enough olive oil to completely cover shrimp. Cover and bake for 30 to 45 minutes or until firm and opaque. Let cool.
3. Transfer shrimp to large Mason jar; pour in enough olive oil to cover. Cover and refrigerate for up to 5 days.
4. Dipping Sauce: Place all ingredients in mixing bowl; blend well using immersion blender. Cover and refrigerate overnight.
5. Place 2 tablespoons sauce in center of each serving plate. Skewer shrimp with bamboo sticks; place on sauce.

### TIPS

Surround each serving with micro chives and garnish with lime wedges.