



Garlicky Shrimp with Asparagus Fries and Meyer Lemon Aioli



Ingredients for the Meyer lemon Aioli:

- 1 garlic clove
- Kosher salt
- 1 egg plus 1 egg yolk
- 1 cup (8 fl. oz) canola oil
- Grated zest and juice of 1 Meyer lemon

Ingredients for the Shrimp:

- 1 ¼ lb. large shrimp, peeled and deveined, with tails intact
- 3 Tbs. olive oil
- 3 large garlic cloves, minced
- 1 ½ Tbs. Dijon mustard
- 1 ½ Tbs. fresh lemon juice
- Kosher salt and freshly ground pepper
- 2 Tbs. chopped fresh flat-leaf parsley

Ingredients for the Asparagus Fries:

- ½ cup (2 ½ oz.) all-purpose flour
- 2 eggs
- 1 cup (1 ½ oz.) Panko
- ¼ cup (1 oz.) finely grated pecorino cheese
- 1 lb. asparagus

Method:

1. To prepare the aioli, in a food processor, combine the garlic and a big pinch of salt, and pulse several times until the garlic is finely chopped. Add the egg and egg yolk and pulse to combine. With the machine running, slowly add a few drops of the canola oil and then follow with a slow and steady stream of oil. Continue to blend until thoroughly combined. Transfer to a bowl, stir in the lemon zest and juice, and adjust the seasoning with salt. Set aside at room temperature.
2. Preheat an oven to 425°F. Lightly spray a baking sheet with nonstick cooking spray, line with aluminum foil and spray again.

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3. To prepare the shrimp, in a large bowl, toss together the shrimp, olive oil, garlic, mustard, and lemon juice. Season generously with salt and pepper and toss again. Set aside at room temperature.
4. To prepare the asparagus fries, place the flour in a bowl. In another bowl, whisk together the eggs and 1 Tbs. water. In a third bowl, stir together the Panko and cheese, and season generously with salt and pepper. Cut or snap off the tough ends of the asparagus spears and discard. Dredge each asparagus spear in the flour, lightly coating on all sides, and then dip into the egg mixture, letting the excess drip back into the bowl. Roll in the Panko to coat completely. Place the asparagus in a single layer on one end of the prepared pan and season with salt. Place the shrimp on the other end of the pan.
5. Roast until the shrimp are opaque throughout and the fries are golden, 8 to 10 minutes. Garnish the shrimp with the parsley and serve immediately with the asparagus fries and aioli.