

BALSAMIC AND HERB SHRIMP SUCCOTASH

Created For
5½ Qt. Round Dutch Oven



 **LE CREUSET®**

BALSAMIC AND HERB SHRIMP SUCCOTASH

Serves : 6-8 Total Time: 1 hour

- ½ cup balsamic vinegar
- ½ cup plus 3 tablespoons extra virgin olive oil, divided
- 3 tablespoons chopped basil, divided
- 3 tablespoons chopped rosemary, divided
- 3 tablespoons fresh thyme, divided
- ¼ teaspoon kosher salt
- 2 pounds medium shrimp, peeled and deveined
- 1 ½ cups chopped red onion
- 2 cloves garlic, minced
- 4 ½ cups chopped tomato
- 3 cups fresh or frozen corn
- 3 cups fresh or frozen lima beans
- ½ cup water
- 1 tablespoon ghee or butter
- Freshly ground black pepper

INSTRUCTIONS

In a large bowl, whisk together balsamic vinegar, ½ cup olive oil, 2 tablespoons of each chopped herb and salt. Add the shrimp and toss to coat. Cover and refrigerate 1 hour.

In a 5 ½ qt. Dutch oven, heat 2 tablespoons olive oil over medium-high heat. Drain the shrimp and reserve the marinade. Add the shrimp to the pan and cook 2 minutes per side or until cooked through and lightly golden. Remove shrimp and set aside.

Add red onions to the pan and cook 4 to 5 minutes over medium heat until just translucent, stirring occasionally. Add garlic and cook another minute until fragrant. Add the remaining tablespoon olive oil if needed. Add tomato, lima beans, water and reserved marinade, then stir to combine. Reduce heat to a simmer. Cover and cook until the vegetables are cooked and tender. Stir in the ghee or butter and season with additional salt and pepper to taste.

Top the succotash with shrimp and garnish with remaining chopped herbs.