

Shrimp with Sun-Dried Tomatoes

By [Mark Bittman](#)

New York Times Cooking

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Yield: 4 to 6 servings

Time: 20 minutes

INGREDIENTS

¼ cup extra virgin olive oil
Several sprigs thyme
1 tablespoon minced garlic
1 cup sun-dried tomatoes, roughly chopped
2 tablespoons capers, drained if necessary
½ cup fish stock or dry white wine
16 to 24 large shrimp, peeled
Salt and pepper
Chopped fresh basil

PREPARATION

1. Preheat broiler; rack should be 2 to 4 inches from heat source and the heat as high as possible.
2. Put oil in a large, ovenproof skillet over medium heat and add thyme, garlic, tomatoes and capers. Cook just until mixture sizzles, then add stock or wine; raise heat and bring to a boil. Cook for about a minute, then add shrimp, turning them in sauce.
3. Put skillet under broiler and cook until shrimp are done, 3 to 5 minutes, turning once. Sprinkle with salt and pepper, garnish with basil, and serve hot or warm.