

# Broiled Shrimp with Tomatoes and White Beans

PREP TIME: **15 MINUTES**

TOTAL TIME: **30 MINUTES**

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## Ingredients

- 2** cups grape tomatoes (12 oz)
  - 1** can (19 oz) white beans, drained and rinsed
  - 2** Tbsp brine-packed capers, rinsed
  - 1** Tbsp minced garlic
  - coarse salt
  - 2** Tbsp olive oil, plus more for drizzling
  - 1** pound shelled large shrimp (about 15), tails intact
  - 3/4** cup chicken stock
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## Directions

1. Heat broiler. Preheat a large, heavy ovenproof skillet (preferably cast iron) on top rack for 15 minutes. Meanwhile, toss together tomatoes, beans, capers, garlic, 1 Tbsp oil, and 1/2 tsp salt in a bowl. Toss shrimp with remaining tablespoon oil and 1/4 tsp salt in another bowl.
  2. Remove skillet from oven, and add tomato mixture. Broil until tomatoes are charred and beginning to collapse, about 5 minutes. Remove from oven, and stir in stock, then shrimp. Broil, stirring halfway through, until shrimp are opaque, about 3 minutes more. Drizzle with oil.
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