



Oysters Zott



INGREDIENTS :

5 TBSP. (2.5 OUNCES) UNSALTED BUTTER (70G) • 1 LARGE CLOVE GARLIC, MINCED • 5 OZ. FRESH SPINACH, ROUGHLY CHOPPED (140G) • ½ CUP ROUGHLY CHOPPED ITALIAN PARSLEY (25G) • KOSHER SALT AND FRESHLY GROUND BLACK PEPPER • 2 TBSP. PANKO BREADCRUMBS (12G), PLUS EXTRA FOR TOPPING • ¼ CUP FRESHLY GRATED PARMESAN (30G) • ZEST FROM ONE LEMON, PLUS 1 TBSP. (15G) OF JUICE • ROCK SALT • 2 DOZEN EAST COAST OYSTERS, LIKE FANNY BAY, SHUCKED + ON THE HALF SHELL • LEMON WEDGES + HOT SAUCE, FOR SERVING

ASSEMBLY:

- Melt the butter in a large skillet over medium heat.
- Add the garlic + cook for one minute.
- Add the spinach + parsley + continue cooking over medium heat, stirring occasionally, until the spinach wilts, about 3 minutes.
- Season with salt + pepper, remove from heat, + let cool for 10 minutes.
- Stir in the panko, parmesan, lemon zest, + juice. Taste + add more salt, if needed.
- Heat the oven to 425°F.
- Spread a thick layer of rock salt in the bottom of a rimmed baking dish. Nestle the oysters into the salt to steady them.
- Top each oyster with 1 heaping teaspoon of the spinach mixture, then sprinkle more panko on top.

- Bake for 10-12 minutes, until golden brown + the juices bubble up.
- Serve with lemon wedges + hot sauce.

PERSONAL NOTES:
