

Oven Roasted Oysters with Spinach & Parmesan

SEAFOOD FEATURED: OYSTERS

JAndy Oysters

INGREDIENTS	INSTRUCTIONS
<p>Yield: 1 dozen</p> <ul style="list-style-type: none">• 1 dozen Fresh Netarts Bay Oysters• 1 bunch green onions• 2 c fresh spinach• 1/4 c shredded parmesan cheese• 1/4 c butter (1/2 stick)• 3-5 cloves fresh garlic	<ul style="list-style-type: none">– Cook oysters in oven for 20 minutes at 400 degrees.– Remove oyster from shell. Rinse oyster and clean shell well. Line the inside of the oyster shell with spinach (on bottom of deeper cup), put cooked oyster on top of spinach.– Melt 1/4 c butter (for a dozen oysters) and add 1 Tablespoon fresh minced garlic. Put garlic butter on oyster, top with thinly sliced green onion, more chopped spinach, and a pinch of shredded parmesan cheese. Finish in oven for 15 minutes.

RESTAURANT: JANDY OYSTER CO. | #EatOregonSeafood

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