

Baked Oysters Recipe



AUTHOR: SHAWN WILLIAMS PREP TIME: 15 MINS COOK TIME: 15 MINS TOTAL TIME: 30 MINS

YIELD: 4-6 1x CATEGORY: APPETIZER CUISINE: AMERICAN

My spin on Oysters Rockefeller. Pancetta, butter, shallot, garlic, panko crumbs, parmesan cheese, and baby spinach all come together to deliver a warm and savory baked oyster.

SCALE

1x

2x

3x

- 10–12 fresh raw oysters, shucked
- 2 cups (packed) baby spinach, roughly chopped
- 1 cup panko crumbs
- 2/3 cup coarsely grated parmesan cheese
- 3–4 (2 ounces) slices pancetta or prosciutto, cut into small pieces
- 5 tablespoons butter, divided
- 1 medium shallot, minced
- 2 garlic cloves, minced
- splash of white wine
- lemon wedges, for garnish
- 2 cups rock salt or coarse sea salt

- 1 Preheat oven to 425°F.
- 2 Melt 2 tablespoons of butter in a skillet on medium heat. Add shallot

and garlic and cook until tender and fragrant, about 1-2 minutes. Add pancetta and cook an additional minute. Add spinach, one cup at a time, and saute until tender. About 2 minutes. Turn off the heat, add white wine, and stir in parmesan cheese. It's OK if cheese doesn't totally melt.

- 3 Melt the remaining 3 tablespoons of butter and place in a small bowl with the panko crumbs. Toss until panko crumbs are evenly coated. Set aside.
- 4 Line a small baking sheet with 2-3 cups of rock/sea salt. This will prevent oysters from tipping. If you don't have salt, you can use a crinkled sheet of aluminum foil instead.
- 5 Shuck the oysters and nestle them into the salt bed. I like to retain some of the oyster brine but you can discard it if you prefer. **You want the deeper half of the shell to hold the oysters.** See notes below on tips for shucking oysters.
- 6 Top each oyster with a spoonful of spinach/cheese mixture and then a spoonful of buttered panko crumbs.
- 7 Bake for 8-10 minutes or until panko crumbs are golden brown. Serve with lemon wedges and pair with a nice Saison, white wine, or sparkling wine to wash it down.

i Serious Eat's has a quick video demonstrating exactly how I shuck my oysters. I would 100% recommend you use a dishtowel as demonstrated in the video to hold onto the oyster shell. This will give you more leverage and also protect you from slipping and stabbing yourself in the palm of your hand. I would strongly recommend against using a sharp knife.

Serving Size: 2 oysters **Calories:** 278 **Sugar:** 1.1g **Sodium:** 585mg **Fat:** 19.2g
Saturated Fat: 9.5g **Carbohydrates:** 9.4g **Fiber:** 0.4g **Protein:** 17.1g
Cholesterol: 110mg

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