



Rich, savory, and timeless—Oysters Rockefeller bring bold flavor with every baked, buttery bite.

Oysters Rockefeller

Ingredients:

- 24 Medium Oysters, live in shell
- ½ Tbs Extra Virgin Olive Oil
- 2 Shallots, finely minced
- 9oz Fresh Baby Spinach
- 2oz Cream Cheese, 1/3 less fat
- 3 Tbs Half & Half cream
- 3 Tbs Pecorino Romano, grated
- ¼ Cup Panko Crumbs

Shucking the Oysters:

- If shucking them yourself, rinse and clean the oysters.
- With gloved hands over a dish towel, carefully open the oysters using an oyster knife, and release the oyster from the shell.
- Toss the top shell and place the open oysters on a sheet pan and refrigerate until ready.

Make the topping:

- In a large skillet over medium, heat the olive oil and shallots. Cook until tender, about 3-4 minutes.
- Add spinach, season with a pinch of salt and pepper, mix until the spinach wilts down, about 2 minutes.
- Add the cream cheese, half & half, and pecorino cheese. Mix well until cream cheese is melted and resembles creamed spinach. Cool completely.

Instructions:

- Preheat the oven to Broil with the rack 6" from heating element.
- Place one Tbs of the mixture on top of each oyster.
- Top with panko bread crumbs.
- Broil 5-7 minutes or until golden brown.
- Serve right away.