

# Oysters Rockefeller

By Kat Boytsova Dec 18, 2019

*Looking to impress without much effort? Oysters Rockefeller will do the trick. With very little effort you can have a fancy little appetizer everyone will rave about. Topped with spinach and buttery bread crumbs, these oysters will be gone faster than you can say Rockefeller. Leftover oysters? Make our Oyster Stuffing next!*

*Yields: 2 Dozen*

*Prep Time: 30 Mins*

*Total Time: 55Mins*

## INGREDIENTS

1. 2 cloves garlic
2. 1 c. tightly packed fresh spinach
3. 1/2 c. roughly chopped green onions
4. 1/2 c. roughly chopped parsley, leaves and stems
5. 2 tsp. lemon juice
6. 1/2 c. (1 stick) butter, softened
7. 2 tbsp. Pernod or other anise-flavored liqueur
8. 3/4 c. panko bread crumbs
9. 1/4 c. freshly grated Parmesan
10. 1 tbsp. extra-virgin olive oil
11. 1 lb. coarse salt, for baking
12. 24 fresh oysters, shucked, shells reserved
13. Lemon wedges, for serving

## DIRECTIONS

1. Position rack in top third of oven and preheat to 450°. Add garlic, spinach, green onions, parsley, lemon juice, butter, and Pernod to a food processor and pulse until finely chopped.
2. In a medium bowl combine, panko, Parmesan, and oil.
3. Sprinkle coarse salt over large baking sheet to depth of 1/2". Arrange oysters in half shells in salt. Divide spinach mixture among oysters and sprinkle with Parmesan mixture.
4. Bake until spinach mixture is bubbling and panko is deeply golden, about 8 minutes.
5. Serve with lemon wedges alongside.



Photo by Emily Hllavac Green

**delish**