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Roasted Shrimp Salad with Tomatoes and Olives

With no boiled shrimp and no mayo, this shrimp salad is immediately set apart from its traditional counterpart. It's actually closer to a scampi sandwich. Eschewing the mayo keeps the contents light and flavor assertive. Throwing a party? As the shrimp are particularly beautiful, this recipe could also be used to make canapés.

Makes 4 open-faced sandwiches.

2 tablespoons plus 1/2 cup extra-virgin olive oil
1 tablespoon thinly sliced garlic plus 1 peeled clove
1 pound peeled and deveined shrimp
Kosher salt and freshly ground black pepper
1/2 teaspoon red pepper flakes
1/4 cup white wine
1 cup cherry or grape tomatoes, quartered
1/4 cup pitted Niçoise olives, roughly chopped
1/4 cup chopped flat-leaf parsley
1/4 cup chopped fresh dill
1/4 cup chopped green onions (white parts only)
Zest and juice from 1 lemon
1 tablespoon chopped fresh oregano, or 1/2 tablespoon dried Sicilian oregano
4 slices multigrain bread

Add 2 tablespoons of the oil and the sliced garlic to a large skillet placed over medium-high heat. Once the garlic is fragrant, add the shrimp and season with salt and pepper. Add the red pepper flakes and sauté for about 5 minutes, until the shrimp are cooked through. Pour the white wine into the skillet and stir to dissolve bits stuck to the pan. Remove the pan from the heat. Transfer the shrimp to a bowl and set aside to cool.

Combine the shrimp with the tomatoes, olives, parsley, dill, green onions, lemon zest and juice, the remaining 1/2 cup oil, and the oregano. Season with salt and pepper, if necessary.

Grill the bread on both sides and lightly rub with the garlic clove. Place the shrimp salad on top and serve open-faced.