

# *Idiot's Kitchen Recipe – Shrimp Mexicana*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com) – Adapted from The Latin Kitchen



## Ingredients:

- 1 pound large shrimp, peeled & de-veined
- ½ teaspoon smoked paprika
- ½ teaspoon other peppery seasoning like cayenne, chipotle, or chili powder
- 2-3 Tablespoons olive oil, divided
- 1½ Tablespoons red wine vinegar
- ½ medium onion, chopped (about ¾ cup)
- 1 jalapeno pepper, seeded and chopped (or leave seeds in if you like things super spicy)
- 4 cloves garlic, chopped
- 2 tomatoes, roughly chopped
- 1 lime, juiced
- ¼ cup cilantro, finely chopped
- Salt & Pepper

Peel & de-vein 1 pound of good large or extra large shrimp and place them in a medium bowl. Sprinkle with ½ teaspoon smoked paprika and ½ teaspoon of some other peppery seasoning like cayenne, chipotle, or chili powder. If you're worried about the level of spiciness, go easy at first as you can always taste and add more seasoning at the end. Toss the shrimp to coat in the spices.

Heat 2 Tablespoons of olive oil in a large skillet over medium high heat. Add the shrimp and cook them very quickly, only 1-2 minutes per side. The shrimp are done when they turn bright pink and the edges start to curl. Do not overcook the shrimp! Add 1½ Tablespoons of red wine vinegar to the pan and swirl it around the shrimp to make a quick sauce.

Remove the shrimp from the pan and set aside while you make the sauce.

Add 1 more Tablespoon of olive oil to the pan over medium heat. Add the chopped onion, jalapeno, and garlic and cook for 2-3 minutes. Be sure to stir frequently so the garlic doesn't burn. Add 2 chopped tomatoes and cook for 5 minutes, until the tomatoes just begin to break down and get saucy.

Return the shrimp to the pan and stir gently to combine. Squeeze in the juice of 1 lime. Taste and adjust the seasoning for more spice, salt or pepper. Remove the pan from the heat and stir in ¼ cup freshly chopped cilantro.

Serve with plantains, rice (saffron rice would be great) or as filling for tacos or burritos.

Makes 2 generous entrée sized servings or 4 servings as a side or for taco filling.