

FOOD & WINE

INSPIRATION SERVED DAILY



Citrus-Jalapeño Shrimp

CONTRIBUTED BY [JILL DONENFELD](#)

TOTAL TIME: 30 MIN

• **FAST**

SERVINGS: 2

Jill Donenfeld of The Dish's Dish loves these shrimp because their "ethnically nebulous" citrus and chile flavors go with so many different kinds of food. She especially likes to serve the shrimp with the [Butternut-Squash-and-Sage Wontons](#); the shrimp can also be chilled to add into salads.

 **More Delicious Shrimp Dishes**

2 tablespoons extra-virgin olive oil

4 garlic cloves, minced

1/2 jalapeño, seeded and minced

1/2 pound large shrimp, shelled and deveined

Salt and freshly ground pepper

2 tablespoons fresh orange juice

1 teaspoon finely grated lemon zest

1 tablespoon fresh lemon juice

1. In a large skillet, heat the olive oil. Add the garlic and jalapeño and cook over moderately high heat until fragrant, about 1 minute. Reduce the heat to moderate. Add the shrimp, season with salt and pepper and cook, turning a few times, until partially cooked, about 3 minutes. Add the orange juice, lemon zest and lemon juice and cook over moderately high heat, stirring, until the sauce thickens and coats the shrimp, about 1 minute. Remove from the heat, season with salt and pepper and serve.

MAKE AHEAD The shrimp can be refrigerated overnight and eaten cold.

NOTES **One Serving** 139 cal, 14 gm fat, 2 gm sat fat, 4 gm carb, 0 gm fiber.

SERVE WITH [Butternut-Squash-and-Sage Wontons](#), steamed brown rice or green salad.

SUGGESTED PAIRING

Crisp, grapefruity New Zealand Sauvignon Blanc.

FROM [NAVEL GAZING | CITRUS FRUITS](#)

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