



Jalapeno Shrimp



Quentin Bacon

Serves 8

Hands-On Time: 15m

Total Time: 15m

Ingredients

- 1 1/2 pounds large peeled shrimp
- 1 7-ounce jar pickled whole jalapenos and 1/4 cup of pickling liquid
- 1/4 cup fresh lime juice
- 1/4 cup minced fresh cilantro
- 1/4 teaspoon salt

Directions

1. Place the shrimp in enough lightly salted water to cover. Bring to a boil. Cover and immediately remove from heat. Set aside 1 minute. Drain and rinse the shrimp under cold water to stop the cooking.

2. Cut the jalapeños in half lengthwise. Place in a large bowl with the shrimp. Toss with the pickling liquid, lime juice, cilantro, and salt. Cover and refrigerate up to 1 day ahead.

Tip

When dealing with medium to large shrimp, cook them for 3 minutes after the water starts boiling. (Smaller shrimp will take less time.)

Nutritional Information

Calcium 94mg; Calories 100; Carbohydrate 4g; Cholesterol 129mg; Fat 1g; Fiber 1g; Iron 2mg; Protein 17mg; Sat Fat 0g; Sodium 519mg

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