

# FOOD & WINE

INSPIRATION SERVED DAILY



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## Spiced Shrimp with Tomato Salsa and Avocado Dip

CONTRIBUTED BY [BILL KIM](#)

ACTIVE:

TOTAL TIME: 40 MIN PLUS 2 HR MACERATING

SERVINGS: 10

• HEALTHY

• MAKE-AHEAD

*After dusting shrimp with fennel and ground mustard seeds, Bill Kim sautés them and serves them with a creamy herb dip and a chunky jalapeño-dotted salsa.*

### TOMATO SALSA

**2 cups yellow cherry tomatoes, halved**

**1/3 cup finely diced onion**

**1/3 cup finely diced peeled jicama**

**1/4 cup finely chopped cilantro**

**1 jalapeño—seeded and minced**

**2 tablespoons fresh lime juice**

**1 large garlic clove, minced**

**1/4 teaspoon cumin seeds**

**Kosher salt**

### AVOCADO DIP

**2 Hass avocados—pitted and peeled**

**1/2 cup lightly packed cilantro leaves**

**6 large basil leaves**

**2 1/2 tablespoons fresh lime juice**

**1. MAKE THE SALSA** In a bowl, toss all of the ingredients together and season with salt. Let stand at room temperature for 2 hours.

**2. MAKE THE DIP** In a food processor, combine the avocados, cilantro, basil and lime juice and puree. Season with salt. Scrape the dip into a bowl and refrigerate until chilled.

**3. PREPARE THE SHRIMP** In a bowl, toss the shrimp with the fennel, mustard, red pepper and 1 tablespoon of the oil; season with salt.

**4.** In a skillet, heat 1 tablespoon of the oil. Add half of the shrimp and cook over moderately high heat, turning once, until just cooked, 3 minutes. Transfer the shrimp to a platter. Wipe out the skillet and repeat with the remaining oil and shrimp. Serve with the salsa and dip.

### SUGGESTED PAIRING

White peach-scented Sauvignon Blanc.

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**Kosher salt**

**SHRIMP**

**2 pounds shrimp, shelled and deveined**

**3/4 teaspoon ground fennel seeds**

**3/4 teaspoon ground mustard seeds**

**1/2 teaspoon crushed red pepper**

**3 tablespoons vegetable oil**

**Kosher salt**