

# martha stewart

## Garlic-Jalapeno Shrimp

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<http://www.marthastewart.com/314382/garlic-jalapeno-shrimp>

### Serves

4

### Ingredients

20 large shrimp (about 1 pound), peeled and deveined (tails left intact; optional)

3 garlic cloves, minced

1/2 jalapeno chile (stem, ribs, and seeds removed), finely chopped

1 tablespoon fresh lime juice

3 tablespoons extra-virgin olive oil

Coarse salt and freshly ground pepper

### Directions

1. Toss together shrimp, garlic, jalapeno, lime juice, and 1 tablespoon oil; season with salt and pepper. Marinate in refrigerator for 45 minutes.
2. Heat remaining 2 tablespoons oil in a large skillet over medium-high heat. Remove shrimp from marinade, and add to skillet; cook through, about 2 minutes per side.

### Cook's Note

Serving idea: Squeeze lime wedges over shrimp, and serve with cold beer.

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