

Shrimp and Garlic-Cilantro Sauce

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Servings: 4

FOR THE SAUCE

(1/4 cup) juice of two limes

1/2 cup fresh cilantro

1/4 cup extra-virgin olive oil

4 cloves garlic

1 tablespoon red wine

vinegar

1 tablespoon adobo

seasoning

*1/2 serrano pepper, seeded
and membranes removed,*

coarsely chopped

*1 green onion, coarsely
chopped*

FOR THE SHRIMP

*1 pound rock shrimp, tails
removed, peeled and
deveined*

*3 tablespoons unsalted
butter*

*2 teaspoons sazón
seasoning*

Make the sauce: In the bowl of a food processor, place the lime juice, cilantro, olive oil, garlic, vinegar, adobo seasoning, serrano pepper and green onion. Blend for 1 to 2 minutes until completely smooth.

Prepare the shrimp: Preheat a large saute' pan on medium heat for 2 to 3 minutes.

Add the shrimp, butter and sazón seasoning to the pan. Cook for 3 to 4 minutes until the shrimp are pink and opaque, stirring occasionally.

Serve the shrimp in Mafongo cups with the garlic-cilantro sauce.

Per Serving (excluding unknown items): 203 Calories; 22g Fat (96.1% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 23mg Cholesterol; 4mg Sodium. Exchanges: 1/2 Vegetable; 4 1/2 Fat; 0 Other Carbohydrates.