

# Shrimp in Southwest Chipotle Sauce



Serves 4

1 ~ 28oz can tomatoes, diced, well drained,  
reserve 3/4c liquid

1 pinch cloves

1 medium onion, coarsely chopped

1t vegetable oil

4 garlic clove, peeled

1 12 pounds jumbo shrimp, peeled,  
deveined, uncooked

3T olive oil

1T olive oil

2 chipotle chilies in adobo sauce (canned,  
you can find this at bigg's)

1/4c cilantro, coarsely chopped

Adjust oven rack to lowest position. Preheat oven to 500. Combine drained tomatoes, onion, garlic and 2T olive oil in large bowl. Allow to sit 10 minutes. Spread the mixture on a foil-lined rimmed baking sheet and bake until reduce in volume and speckled with brown, about 20 minutes (a little blackening is OK).

Put the tomato mixture in a blender, add chipotles and their juice, cloves and reserved tomato liquid and puree until smooth.

Heat vegetable oil in large skillet. Toss shrimp with remaining olive oil. Cook shrimp until light pink and just barely cooked through. DO NOT OVERCOOK!

Carefully pour sauce over shrimp and cook, stirring frequently for 1~2 minutes. Sprinkle with cilantro to serve.

## Prepare Ahead Tip

Freeze, covered, for up to 3 weeks. Thaw overnight in refrigerator day before consumption. Reheat gently in microwave until just warmed through. Do not overcook.