

Tiger Shrimp in Spicy Red Chili Garlic Sauce



Colossal tiger shrimp marinated with lime juice, cilantro, jalapeno, olive oil, minced garlic, tomato paste and red chili garlic paste

Serves 4

16 colossal shrimp	1/4c olive oil
1 lime, zested and juiced	1t chili powder
1/4c cilantro, chopped	1T tomato paste
salt and pepper	1T garlic, minced
1 jalapeno pepper, minced	2T red chili garlic paste

Shell and devein shrimp. Rinse and pat dry

Prepare marinade: Mix together all ingredients except olive oil. Whisk in olive oil until starts to emulsify. Marinate shrimp in zip~lock bag for 2 hours and up to 8 hours

Remove shrimp from marinade. Broil, bake or grill until done. Do not overcook or shrimp will become tough. Note: The longer the shrimp marinates, the spicier it will be.

Prepare Ahead Tip

Shrimp can be marinated in the refrigerator up to 8 hours.

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