

Citrus-Chile Shrimp – Max Creel (MEGPL)

Ingredients:

1/3 cup plus 1 tablespoon extra virgin olive oil, divided
1/3 cup orange juice, divided
2 tablespoons grated orange zest (about 1 large orange)
1 tablespoon lime juice (about 2 small limes)
1/2 teaspoon salt
1/4 teaspoon red pepper flakes
1/4 teaspoon chili powder
1/4 teaspoon ground cumin
1-1/2 pounds jumbo (16 to 20 count) shrimp, peeled and deveined
1 tablespoon unsalted butter

Instructions:

In a medium bowl, mix 1/3 cup olive oil, 3 tablespoons orange juice, orange zest, lime juice, salt, pepper flakes, chili powder and cumin. Add shrimp and marinate for 10 minutes.

In a large skillet over high heat, melt butter with remaining tablespoon of olive oil. With a slotted spoon, remove shrimp from marinade (reserve marinade for later). Add shrimp to skillet and saut until pink and just cooked through, about 2 minutes per side. Transfer shrimp to a serving plate.

Add reserved marinade to skillet with remaining orange juice. Bring to a full boil for 2 minutes. Drizzle sauce over shrimp and serve.