



Shrimp Aguachile Verde

- **Servings:** 4-6
- **Prep Time:** 20 minutes
- **Marinate:** 1 hour
- **Cook Time:** 10 minutes
- **Difficulty:** Easy

BY ERICA GAMBOA



I created this recipe for a summer cooking contest hosted by **Donatella Arpaia**, a judge on **The Food Network's Iron Chef America** and it was chosen as the winner.

Marinate time: 1 hour – Allowing it to marinate makes a world of difference.

Ingredients

- 2 lbs. of large or jumbo-size uncooked shrimp
- 4 to 5 serrano chiles (seeds and all, if you prefer less heat remove the ribs and seeds)
- A handful of fresh cilantro (about one bushel)
- 3 garlic cloves, peeled

- 4 tablespoons of extra virgin olive oil
- 1-1/2 tsp. kosher salt
- 1 tsp. pepper
- 6 limes
- 2 large cucumbers
- 1/2 a medium red onion
- 1 large ripe Avocado

Directions

1. Wash, peel, and devein the shrimp.
2. Place cleaned shrimp in a large bowl and chill while you prepare the remaining ingredients.
3. In a blender add cilantro, garlic, salt, pepper, and serrano chiles. Pulse while streaming in the olive oil.
4. Blend until you reach a thick but pourable consistency. Pour over chilled shrimp and massage.
5. Place the shrimp back in the refrigerator for 1 hr. to marinate. This step is what sets this recipe apart from others. If you have the time to let it marinate, it makes all the difference. If you don't have time to let the ingredients marinate, the dish will still turn out well.
6. While the shrimp marinate, finely slice the red onion into thin strips, and peel and slice the cucumbers into medium thin rounds or on the bias (it is your preference).
7. Add the cucumber and onions to the bowl of shrimp. Combine all the ingredients together, and make sure to level your shrimp evenly in the bowl.
8. Take your 6 limes and juice them over your shrimp, you want to bathe your shrimp in the lemon juice. This is the "cooking" part of the recipe. It takes about 10 minutes to cook until they are no longer raw or until the shrimp are opaque in color. I personally love the burst of flavors when they have more time to sit together, however, you do not want your shrimp to become chewy and overcook in the lime juice (be mindful of that).
9. After at least 10 minutes, taste your shrimp for salt, if desired, adjust your seasoning and combine well again.
10. Garnish with sliced avocado and a few cilantro leaves and serve either family style or in individual shallow bowls. Remember that presentation is key, we eat with our eyes first. Just because this recipe requires minimal work, doesn't mean your guests will know that.

Accompany with saltine crackers, tortilla chips, or tostadas.

Happy Eating!

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