

Chile-Lime Shrimp with Papaya Guacamole and Lime Crema

Publix Green market Magazine

Servings: 8

32 large (2 pounds) fresh or frozen shrimp, peeled and deveined

1/4 cup lime juice

2 tablespoons habanero chile sauce

2 cloves garlic, minced

1/2 teaspoon Kosher salt or sea salt

1/8 teaspoon freshly ground black pepper

8 tostada shells, heated according to package directions

1 Recipe of Lime Crema

1 Recipe of Papaya Guacamole

Lime wedges

Thaw shrimp, if frozen, and pat dry with paper towels. Place shrimp in a resealable plastic bag set in a shallow dish.

For the marinade: In a small bowl, combine the lime juice, chile sauce and garlic. Pour the marinade over the shrimp. Seal the bag and turn to coat the shrimp. Marinate in the refrigerator for 15 minutes to 1 hour, turning the bag occasionally. (The shrimp will get spicier the longer that they marinate).

Drain the shrimp and discard the marinade.

Thread the shrimp onto four or five metal or bamboo skewers, leaving 1/4-inch space between shrimp. Place skewers on a broiler pan. Sprinkle with salt and black pepper.

Broil 4 to 5 inches from the heat for 2 minutes. Turn shrimp over and broil for 1 minute more or until shrimp are opaque.

To serve: divide the shrimp among the tostada shells. Break the tostadas in half, if desired.

Top with Lime Crema and Papaya Guacamole. Serve with lime wedges, if desired.

Per Serving (excluding unknown items): 134 Calories; 6g Fat (41.0% calories from fat); 2g Protein; 18g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 103mg Sodium. Exchanges: 1 Grain(Starch); 0 Vegetable; 0 Fruit; 1 1/2 Fat.