



Spicy Chipotle Shrimp and Cilantro Rice

Serves 4

Sweet and spicy grilled shrimp skewers are hard to beat, but when paired with a savory, bright cilantro lime rice, we can't help but feel transported to the tropics — even if it's just for the night. Enjoy making and sharing this great combo of flavors!

Spicy Chipotle Shrimp

Ingredients:

1 lb medium to large shrimp, peeled & deveined (about 20-24)
3 chipotles in adobo, plus 1 tablespoon adobo sauce
3 tablespoons honey
3 cloves garlic
2 tablespoons fresh lime juice
1/4 teaspoon kosher salt
1/4 teaspoon fresh ground pepper
Vegetable oil for oiling the grill
3 tablespoons cilantro, chopped for garnish

Directions:

1. In a small food processor, prepare the marinade. Blend together the chipotles in adobo, the adobo sauce, honey, garlic, lime juice, salt and pepper until combined.
2. Place the peeled and deveined shrimp in a large bowl, and cover with the marinade. Cover, and refrigerate for 15-20 minutes.
3. Skewer the shrimp using 2 wooden skewers, or one flat metal skewer - place the shrimp close together. Discard the marinade.
4. Grill the shrimp over direct heat on a well-oiled grill. Cook for 2 minutes, then flip and cook for another 90 seconds, or until the shrimp are pink and opaque. Actual timing may vary by the size of the shrimp and the heat of the grill, so go by sight and touch.
5. Serve on a bed of cilantro lime rice and with a side of sliced avocado.

Cilantro Lime Rice:

Ingredients:

1 cup white rice
2-1/4 cups chicken broth
1 tablespoon olive oil
1/2 teaspoon kosher salt
1/4 teaspoon cumin
2 tablespoons onion, minced
Juice and zest of 1 lime
3 tablespoons cilantro, chopped

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Directions:

1. In a medium-sized saucepan rinse the rice under cold water until the water is clear.
2. Add the chicken broth, olive oil, salt, cumin, and onion to the rice and bring to a boil. Once boiling, turn the heat to low and cover with a tight-fitting lid. Simmer the rice on low for 20 minutes, or until the rice grains become tender.
3. Remove from the heat, and let sit for 5 minutes. Fluff with a fork and garnish with the lime juice, lime zest, and chopped cilantro before serving.