

SPOTLIGHT RECIPE

JUANA'S ASOPAO DE CAMARONES

SERVES 10



INGREDIENTS

For the shrimp broth

- 1 tablespoon, 3/4 teaspoon olive oil
- 1/2 onions, fresh, chopped
- 1/2 red bell peppers, fresh, chopped
- 1 pound, 4 ounces shrimp shells
- 5 chopped garlic cloves, fresh
- 1 teaspoon kosher salt
- 3 cilantro sprigs, fresh
- 2 1/2 thyme sprigs, fresh
- 3 quarts, 1/2 cup water
- 3/4 cup THJV Thompson Sofrito Seasoning Blend (161178)

For the asopao

- 1 tablespoon, 2 1/4 teaspoon olive oil
- 1/2 onions, fresh, fine chopped
- 1/2 red bell peppers, fresh, chopped
- 1 pound, 4 ounces shrimp, 16/20, P&D, tail on, raw
- 1/2 cup cilantro, fresh, chopped
- 1 1/2 teaspoons oregano bunch, fresh, chopped
- 1/2 teaspoon ground cumin
- 5 ounces tomato sauce, canned
- 1 1/2 cups long-grain white rice, dry
- 1/4 cup THJV Thompson Sofrito Seasoning Blend (161178)
- 3/4 cup THJV Thompson Sazon Seasoning Blend (161174)

DIRECTIONS

For the shrimp broth

Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service.

Warm oil in a large stockpot over medium high heat and add onions and peppers. Cook for 3 minutes, or until vegetables soften.

Add in sofrito, shrimp tails, garlic, salt, cilantro, and thyme. Saute for another 3-4 minutes. Add in water and simmer water for about 15 minutes.

Turn off heat to allow shrimp broth to cool.

Once the shrimp broth has cooled slightly, drain the pot in a colander over a VERY LARGE bowl or another pot to reserve the shrimp broth.

For the asopao

Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service.

In the same pot warm oil and we'll build the sofrito sauce by adding in chopped onions, chopped peppers, garlic and sofrito.

Allow this to cook for about a minute or until fragrant (stirring frequently to keep it from burning). Next, add in salt, pepper, oregano, Sazon, and a pinch of cumin.

After 20 seconds, add in the tomato sauce and about a quarter cup of the raw shrimp and set the rest of the shrimp to the side until the end. Allow the sofrito sauce to infuse with the shrimp for about 30 seconds before gently adding in the shrimp broth.

Higher heat and bring shrimp broth to a boil; add in rice. Lower heat to medium or until the shrimp broth is at a steady and gentle simmer.

Allow the rice to cook, stirring it occasionally.

Once rice is tender and cooked through, add in the remaining raw shrimp and chopped cilantro. Cook an additional 5 minutes, or until shrimp is pink and cooked through.

Taste for seasoning.

