



SPOTLIGHT RECIPE

CAMARONES AL MOJO DE AJO CON ARROZ MEXICANO

SERVES 12

INGREDIENTS

- 1/2 cup butter
- 1/2 cup garlic, minced
- 2 pounds shrimp, 21 to 25 peeled and deveined
- Zest and juice of lime
- 3 tablespoons cilantro, chiffonade

For the arroz Mexicano

- 1 cup onion, diced
- 1 tablespoon garlic, minced
- 2 cups parboiled rice
- 1 tablespoon oil
- 2 cups water
- 2 tablespoons tomato paste
- 3 teaspoons vegetable base

DIRECTIONS

Heat the butter and garlic together until fragrant. Add the shrimp and cook until fragrant.

Finish with the cilantro and the lime juice and zest. Serve immediately.

Preheat the oven to 350 F.

Sweat the onion and garlic until fragrant. Add the rice and coat in oil. Add the water and remaining ingredients; bring to a boil. Transfer everything to a hotel pan and bake for 30 minutes in the oven.

Sides

Avocado Salad • Arroz Mexicano

