



# SPOTLIGHT RECIPE

## SEARED SHRIMP WITH TOMATOES, LIME AND AVOCADO

- Toss the tomatoes, scallion whites, cilantro, garlic, chipotle and 3/4 teaspoon of salt together in a bowl. In a separate bowl, toss the shrimp with the sugar, 1/4 teaspoon of salt and 1/4 teaspoon of pepper.
- Heat 1 tablespoon of oil in a 12-inch skillet over high heat until just smoking. Add 1/2 of the shrimp to the pan in a single layer and cook, without moving, until they're spotty brown on 1 side, about 1 minute.
- Transfer the shrimp to a large bowl (they will be undercooked). Repeat with the remaining 1/2 of the shrimp, using 1/2 tablespoon of oil and shrimp.
- Return the now-empty skillet to high heat, add the tomato mixture and lime juice, and cook until the tomatoes are slightly softened, about 1 minute. Stir in the shrimp with any accumulated juices and cook until the shrimp are cooked through and hot, about 1 minute.
- Transfer the shrimp to a platter and sprinkle with the avocado and scallion greens. Serve with rice and lime wedges.

## Ingredients

Servings: 4

- 1 pound tomatoes, cored, seeded and cut into 1/2-inch pieces
- 6 scallions, white and green parts, separated and sliced thin
- 1/4 cup fresh cilantro, minced
- 3 garlic cloves, minced
- 1 to 2 teaspoons minced, canned chipotle chile in adobo sauce
- Salt and pepper
- 2 tablespoons vegetable oil
- 1 1/2 pounds shrimp (21 to 25 per pound), peeled and deveined
- 1/8 teaspoon sugar
- 1 tablespoon lime juice, plus lime wedges for serving
- 1 avocado, halved, pitted and diced

