

Shrimp with Fire Roasted Tomato, Red Pepper Sauce



A quick, easy, incredible shrimp dish! The sauce is spectacular, with fire roasted tomatoes, red pepper, garlic, shallot, and herbs. The shrimp is sautéed and topped with the sauce and melted, pepper jack cheese! This is a 10 minute wonder!

Ingredients:

Serves 2

Sauce

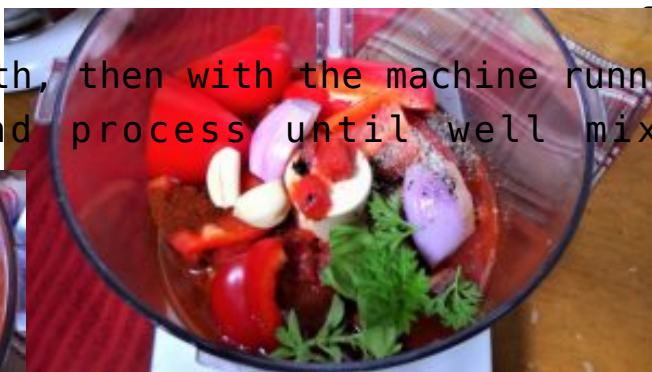
- 1 can of fire roasted tomatoes, with liquid
- 1 red bell pepper, cut into chunks
- 3 garlic cloves, skin removed
- 1 shallot, skin removed
- 2 Tbs of red wine vinegar
- 1 Tbs of sugar
- 1/2 tsp of chipotle chili powder
- 2 Tbs of mixed, fresh herbs: oregano, parsley, basil
- 1/2 tsp of kosher salt
- 1/2 tsp of black pepper
- 1/2 cup of extra virgin olive oil

Shrimp

- 1 Tbs of olive oil
- 1 Tbs of butter
- 1 lb of large, shelled, deveined shrimp
- 1/3 cup of pepper jack cheese, grated or cut into small pieces
- 2 Tbs of fresh chopped cilantro

Directions:

Start by adding the tomatoes, red pepper, garlic, shallot, red wine vinegar, sugar, chipotle chili powder, herbs, salt and pepper into a food processor. Process until smooth, then with the machine running, add in the olive oil and process until well mixed.



Heat the oil and the butter in a large heavy skillet, add the shrimp and cook for 2 minutes on



each side. Add the sauce to the shrimp and add in the cheese, stir gently until melted, then sprinkle on the cilantro and serve immediately.



Note to cooks: This recipe is very versatile, it can be served over rice or pasta and you could certainly add any other seafood you like. The sauce is also delicious over chicken!