

# GARLIC-JALAPEÑO SHRIMP

## INGREDIENTS

- 10 large shrimp, about 1 lb - peeled and deveined
- 1½ garlic cloves - minced
- ½ jalapeno chile (stem, ribs, and seeds removed) - finely chopped
- ½ tbsp. fresh lime juice
- 1½ tbsp. extra-virgin olive oil
- Salt and freshly ground pepper



## PREPARATION

1. Toss and coat shrimp with garlic, jalapeno, lime juice, and ½ tbsp. oil. Season with salt and pepper. Marinate in the refrigerator for 45 minutes.
2. Heat up the remaining oil in a large skillet over medium-high heat.
3. Remove shrimp from marinade, and add to skillet.
4. Cook through, about 2 minutes per side.
5. Serve warm and enjoy!

