

Spicy Chipotle Shrimp Stew

This spicy dish has a Southwestern flair. It is served over Mexican/Spanish red rice and topped with cheddar cheese. It resembles paella.

Ingredients

*1 pound uncooked large shrimp, peeled, deveined, and cut into 1 ½ inch pieces
Kernels from 2 ears of corn
2 medium green bell peppers, seeded and sliced
½ cup hot water
4 tablespoons extra virgin olive oil
Shredded cheddar cheese for topping*

Sauce

*2 (14.5 oz) cans diced tomatoes in juice
2 chipotle peppers in adobo
4 garlic, chopped
2 jalapenos, seeded and chopped
1 teaspoon salt
2 teaspoons white wine vinegar
1 teaspoon dried oregano*

Preparation

Place canned tomatoes, chipotle peppers, garlic, jalapenos, salt, vinegar, and dried oregano in a blender and blend until smooth. Set aside.

Heat oil in a large pot over medium heat. Add green bell peppers and corn and sauté until slightly softened, about 3 minutes. Add the prepared sauce and hot water and bring to a simmer. Continue to simmer the stew for 10 minutes to allow flavors to come together. Add shrimp and simmer until shrimp are cooked thru, about 2-3 minutes. Serve stew over Mexican red rice and top with shredded cheese.

Serves 4-6

**Sauce can be prepared one day ahead and refrigerated. You may simmer the sauce on low heat and add the shrimp when ready to serve.*