

Recipe adapted from Aida Mollenkamp at The Food Network.



Piri Piri Shrimp

3 Serrano chiles
4-5 cloves of garlic
1 T paprika
1/2 cup freshly squeezed lemon juice
1 T red wine vinegar
1/3 c olive oil
1-1/2 T roughly chopped parsley
1-1/2 T roughly chopped cilantro
1 lb. uncooked, deveined, and peeled shrimp
3 c white rice
4 lemon wedges
Salt and pepper to taste

Preheat the oven to 500F. Place the chiles on a baking sheet and roast until blackened, about 10 minutes. Trim the stems and remove the seeds.

Next combine the chiles, garlic, paprika, lemon juice, red wine vinegar, olive oil, parsley and cilantro in a blender. Puree the ingredients until smooth.

Pour the marinade over the shrimp, cover and refrigerate for a minimum of 20 minutes, or up to 24 hours.

Finally, heat a large cast iron skillet over medium-high heat. When heated, add the shrimp and the marinade and sauté until the shrimp is cooked through and pink. Season with salt and pepper to taste.

Serve the shrimp over white rice garnished with cilantro and lemon wedges.