

Latin-Spiced Shrimp in Butter Lettuce Cups

with Red Quinoa & Poblano, Jicama and Orange Salad

Jicama is an edible tuber native to Mexico. It's crispy and slightly sweet, making it a perfect complement to the juiciness the orange and slightly spicy freshness of the poblano pepper in this salad. You'll serve it, topped with tender shrimp, in a crunchy lettuce cup. Finger food has never been better. Grab a bite!



Ingredients

- 1 Bunch Cilantro
- 1 Clove Garlic
- 1 Head Butter Lettuce
- 1 Poblano Pepper
- 1 Lime
- 1 Orange
- 1 Red Onion
- ½ Bulb Jicama
- ½ Cup Red Quinoa
- 2 Tablespoons Golden Raisins
- 10 Ounces Shrimp, Tails Off
- 1 Tablespoon Agave Syrup
- 2 Tablespoons Pepitas
- 1 Tablespoon Latin Spice Blend (Cumin, Oregano, Sweet Paprika, Coriander & Chile Powder)

Makes 2 Servings

About 680 Calories Per Serving



Instructions



Prepare the ingredients:

Wash and dry the fresh produce. Heat a small pot of salted water to boiling on high. Roughly chop the cilantro. Peel and mince the garlic, then using the flat side of your knife, smash until it resembles a paste. Medium dice the poblano pepper. Peel the orange and cut into 1-inch pieces. Using a peeler, remove the green rind of the lime (avoiding the white pith); mince the peel to get 2 teaspoons of lime zest. Cut the lime into quarters. Using a knife, or sturdy peeler, peel the jicama then cut into thin matchsticks. Cut off the root of the lettuce then separate the leaves. Thinly slice the red onion.



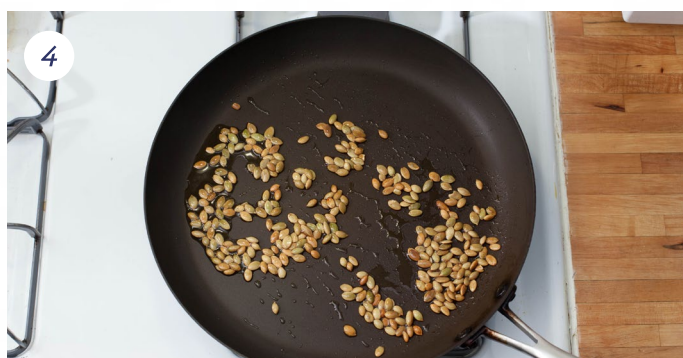
Cook the red quinoa:

Once the water is boiling, add the **quinoa**. Cook 15 to 17 minutes, or until tender and cooked through. Drain thoroughly and return to the pot.



Make the dressing & salad:

In a small bowl, combine the **garlic paste**, **agave** and the **juice of all 4 lime wedges**. Slowly whisk in **2 tablespoons of olive oil** and season with salt and pepper. In a large bowl, combine the **orange**, **jicama**, **poblano**, **¾ of the cilantro** and **as much of the red onion as you'd like** (you may have extra onion). Add enough of the **dressing** (you may have extra dressing) to coat the greens and toss to thoroughly mix. Season with salt and pepper to taste.



Toast the pepitas:

In a large pan (nonstick, if you have one) heat 1 teaspoon of olive oil on medium-high until hot. Add the **pepitas** and cook, stirring occasionally, 3 to 4 minutes, or until fragrant and toasted. (Be careful as the pepitas may pop as they cook.) Transfer to a paper towel-lined plate and wipe out the pan.



Cook the shrimp:

Place the **shrimp** in a small bowl and season with salt and pepper, the **lime zest** and **as much of the Latin spice blend as you'd like**, depending on how spicy you'd like the dish to be. Toss to mix. In the pan used to toast the pepitas, heat 2 teaspoons of olive oil on medium until hot. Add the shrimp and cook 2 to 3 minutes per side, or until cooked through and opaque. Transfer the cooked shrimp to a plate.



Finish & plate your dish:

To the pot with the **cooked quinoa**, add the **raisins**, **toasted pepitas**, and remaining dressing. Stir to thoroughly mix. To plate your dish, place a few **lettuce leaves** on each plate, fill each with a little **orange-jicama salad** and top with the **cooked shrimp**. Garnish with the **remaining cilantro**. Serve with the **dressed quinoa** on the side. Enjoy!