

SHRIMP VERACRUZ

“Veracruz is a port on the gulf of Mexico which lends its name to a variety of colorful seafood dishes”

Recipe Ingredients:

1 Tbsp. Oil

1 Onion Chopped

1 Large green pepper, cut into strips

2 Green Chilies, seeded and chopped
Double quantity taco sauce recipe

2. Tomatoes, skinned and roughly chopped

12 Pimiento-stuffed olives, halved

2. Tsp capers

¼ Tsp Ground cumin

Salt

1 Lb Shrimp, uncooked

Juice of 1 lime

1 cup of white rice cooked

Recipe Instructions:

Heat the oil in a large frying pan and add the onion and green pepper. Cook until soft but not colored. Add chilies, taco sauce, tomatoes, olives, capers, cumin and salt. Bring to the boil and then lower the heat simmer for 5 minutes. Remove black veins if present, from the rounded side of the shrimp with a wooden pick. Add the shrimp to the sauce and cook until they curl up and turn pink and opaque. Add the lime juice to taste and serve.