

Shrimp with Cilantro Cream (Camarones con Rabos de Cilantro)

This recipe is part of Mario's weekend cooking challenge. The recipe is courtesy of chef Andrew Wild of the Culinary Institute of America at Greystone.

Ingredients

Makes 12

1 Pound 26-30 count shrimp, shelled and deveined

2 tablespoons avocado oil

1 cup cilantro stems

1 small white onion, julienned

1 poblano chile, seeded and julienned

2 cloves garlic, slivered thin

1 teaspoon fresh oregano, minced

Pinch ground cumin

1 cup heavy cream

Salt, to taste

Juice of 1 lime, to taste

1 tablespoon cilantro leaves, minced

Directions

1. Make sure that the shrimp has been patted dry.
2. Place a large saute pan on the stove top over medium heat and add the avocado oil.
3. Add the garlic, onions, and poblano. Cook until lightly golden and tender. Add the cilantro stems, oregano, and cumin.
4. Add the heavy cream and bring to a boil. Cook until the cream is reduced by about 2/3rds and has thickened slightly.
5. Add the shrimp to the pan and cook for 2 minutes until the shrimp have just turned pink. Stir occasionally to coat shrimp with the sauce. Remove from the heat and season with lime juice and salt. Sprinkle with minced cilantro leaves and either serve as an entree' or serve right from the pan with toothpicks.