

Chipotle Poached Shrimp Tacos

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1 T unsalted butter
1 clove garlic, minced
1 canned chipotle pepper, minced (with about 1 T of adobo sauce)
¼ C chopped parsley, divided
Juice of 2 limes

1 lb. fresh shrimp, peeled and deveined
Salt & pepper to taste
4 flour tortillas
½ C Shredded cabbage
½ C sour cream (if desired)
½ C shredded Monterey Jack cheese (is desired)

Preheat a large sauté pan over medium high heat.

Add butter, garlic, chipotle and adobo. Sauté until fragrant, about 2 minutes. Add lime juice and 3 T chopped parsley. Bring to a simmer. Add shrimp, cover, and simmer for 3 to 4 minutes, until shrimp are opaque, but not quite cooked through.

Remove shrimp and reserve. Reduce remaining liquid by two-thirds, until thick. Turn off the heat. Return shrimp to pan and add remaining 1 T of chopped parsley. Stir until shrimp are coated with sauce. Salt and pepper to taste.

Warm flour tortillas and add ¼ of shrimp mixture to each tortilla. Top with shredded cabbage. Add sour cream and cheese, if desired.

Serves 4

