

## BAKED SHRIMP AND TOMATILLOS

### INGREDIENTS

2 tablespoons vegetable oil  
1 medium onion, chopped, about 1 cup  
1-2 jalapeños, seeded, minced  
3 garlic cloves, thinly sliced  
1 pound tomatillos, chopped  
Salt and pepper to taste  
1/2 cup clam juice  
1 pound shrimp, cleaned, deveined  
1 cup queso seco cheese (can substitute feta)  
1/4 cup chopped cilantro  
Lime juice

### DIRECTIONS

Preheat oven to 425F.

Heat oil in the pan you will use for baking (needs to be heatproof as it will go in the oven). Add the onions and jalapeños, cook for 5 minutes on medium high until the onions begin to brown. Add the garlic and cook a minute more. Add the tomatillos, reduce heat to medium and cook for 10 minutes, until the tomatillos are cooked through, but still hold their shape. Sprinkle salt over the tomatillos as they are cooking.

Add clam juice to the pan, turn up the heat and reduce by half.

Add the cheese and shrimp. Bake in a preheated oven for 10-15 minutes, until the cheese is melty and the shrimp are pink.

Remove pan from the oven and let rest for 10 minutes. Right before serving, mix in the cilantro and sprinkle with lime juice and freshly ground black pepper.