

SPICY HONEY CILANTRO SHRIMP WITH MANGO SALSA

INGREDIENTS

For the shrimp

1 teaspoon paprika
3/4 teaspoon salt
1/2 teaspoon cumin
1/8 teaspoon cayenne pepper
1/8 teaspoon ground cinnamon
1 pound large shrimp, peeled and deveined
1 tablespoon butter
2 tablespoons fresh lime juice
2 tablespoons cilantro, chopped
2 tablespoons honey

for the mango salsa

3 ripe mango, peeled, cored and diced small (about 3 cups)
1/2 cup minced red onion
1 jalapeno pepper, seeded and minced
3 tablespoons lime juice
3 tablespoons chopped cilantro
Salt, to taste

DIRECTIONS

First make your salsa, so that the flavors can meld. Mix together all of the salsa ingredients and season with salt, to taste. The salsa should be made at least 30 minutes before the shrimp, and can be stored in an airtight container in the refrigerator for up to 2 days.

To make the shrimp, combine the paprika, salt, cumin, cayenne, and cinnamon in a large bowl. Combine lime juice and honey in a small bowl. Add the shrimp to the spices and toss to fully coat the shrimp in seasoning. In a large skillet, melt butter over medium-high heat. Add the shrimp and cook about 2 minutes on each side. You'll know the shrimp is done when it turns pink and curls into a "C" shape. Toss the shrimp with fresh lime juice, honey and cilantro and serve the mango salsa.