

Tequila Shrimp

INGREDIENTS

- 1 yellow pepper
- 1 red pepper
- 1 orange pepper
- 1 † olive oil
- 1 † butter
- 6 medium shrimp, peeled and deveined
- 1 † chopped garlic
- 2 † diced red onion
- 1/3 c lime juice
- 1/4 c diced tomatoes
- 1 † minced cilantro
- 1/3 c Tequila
- Dash of salt and pepper



DIRECTIONS

- 1: Heat olive oil and butter in a sauté pan over medium-high heat.
- 2: Add shrimp, garlic and onion and sauté until shrimp starts to turn pink (one minute at most).
- 3: Add lime juice, tomatoes and cilantro.
- 4: When shrimp are fully cooked (two to three minutes) take the pan off any heat before adding alcohol, then add Tequila and let sauce thicken.**
- 5: Add salt and pepper.
- 6: You can also cook by placing on the barbecue.

Makes two servings.

MAKE SURE TO SIP ON SOME GOOD 100% AGAVE TEQUILA REPOSADO WHILE COOKING.



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in half along the dotted line. Your recipe card is
ready for use.