

Jumbo Shrimp Stuffed with Cilantro and Chiles

Yield: 4 servings

Ingredients:

- **8 jumbo shrimp, in the shell (about 1 ¼ pound)**
- **3 springs fresh thyme, leaves stripped**
- **Juice of 2 limes (about ¼ cup)**
- **2 tbsp. extra-virgin olive oil**
- **1 tsp. kosher salt, plus additional for seasoning freshly ground black pepper**
- **1 clove garlic, chopped**
- **½ large jalapeno, with seeds**
- **2 scallions (white and green parts)**
- **1 cup coarsely chopped fresh cilantro leaves**

Instructions:

- Prepare an outdoor grill with a medium-high fire. Without removing the shells, slit about $\frac{3}{4}$ of the way through the shrimp down the ridged back and remove the vein that runs down the center. Rinse and pat the shrimp dry. Whisk thyme leaves, lime juice, 1 tbsp. of the olive oil, $\frac{1}{2}$ tsp. of the salt, and black pepper, to taste, in a shallow non reactive bowl or dish. Lay the shrimp cut side down in the lime mixture and refrigerate for 30 minutes.
- In a food processor, plus the garlic, jalapeno, scallions, remaining 1 tbsp. olive oil, and remaining $\frac{1}{2}$ tsp. salt to make coarse paste. Add the cilantro and pulse just enough to incorporate into the mixture. Spoon the mixture into the opening in the shrimp and close the shrimp. Grill the shrimp shell side down (to keep filling from falling out) for 3 minutes. Turn the other shell side, cover, and grill another 2 minutes or until shrimp turn pink and are slightly firm to the touch. Sprinkle with salt and serve.

Prep Time: 20 minutes

Inactive Prep Time: 30 minutes

Cook Time: 5 minutes