



Sun Dried Tomato Spiced Shrimp

Cooking Light

When I made this, the marinade was more like a paste. I don't know if that's because I used too much sun dried tomatoes or not enough liquid. The only problem with that was that the grill pan had to be cleaned in between batches of shrimp to keep it from getting all crusted up with burnt paste. I didn't have curry paste so I used chili paste instead. It was good but the curry paste would have probably given the dish more heat.

- 8 ounces oil packed sun dried tomato halves
- 1 cup chopped fresh cilantro
- 1/2 teaspoon lemon zest
- 2 tablespoons fresh lemon juice
- 1 1/4 teaspoon curry paste
- 1 1/2 pounds large shrimp, peeled and deveined

Drain sun dried tomatoes in a sieve over a bowl, reserving oil. Place 1 tablespoon reserved oil in a food processor. Coarsely chop 1 cup tomatoes and add to food processor. Place any remaining sun dried tomatoes and oil back in jar and reserve for another use.

Add cilantro, lemon zest, lemon juice, and curry to food processor and process until smooth.

Combine tomato mixture and shrimp in a large zip top plastic bag. Seal and marinate in refrigerator for 2 hours, turning bag and pressing sides of the bag occasionally. Remove shrimp from bag and discard marinade.

Heat grill or grill pan to medium high. Place shrimp on grill rack or pan and cook for 3 minutes on each side or until done.

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