



Spicy Shrimp, Avocado, and Mango

Inspired by The Kitchen Witch and Bobby Flay

- 1/2 cup olive oil
- 1 red chili
- 1/4 teaspoon red pepper flakes
- 1 red bell pepper - roasted, peeled, and seeded
- 1/4 cup mango nectar
- juice of 1 lime
- 2 pounds shrimp, peeled and deveined
- 1 cup rice stick noodles, cooked per package directions
- 1 teaspoon sesame oil
- 1 avocado, sliced
- 1 mango, sliced
- 4 to 6 whole romaine lettuce leaves

Combine olive oil, red chili, red pepper flakes, roasted red pepper, mango nectar, and lime juice in a food processor and pulse to thoroughly combine. Let the marinade sit at room temperature for at least one hour. Taste for seasoning and add salt if needed. Reserve 1/4 cup marinade. Place remaining marinade in a medium bowl.

Dry the shrimp with a paper towel. Add the shrimp to the marinade in the medium bowl. Allow to sit for 15 minutes.

Meanwhile, cook the rice noodles according to the directions on the package. Rinse in cold water, toss with sesame oil, and set aside.

Divide the lettuce leaves between two plates. Drape the rice noodles over the lettuce. Arrange mango and avocado slices on top of lettuce and noodles.

Heat a large nonstick pan over medium high heat. Add the shrimp and cook five to seven minutes, until they turn opaque and are just done.

Place shrimp on top of the mango and avocado. Drizzle with reserved marinade and enjoy.