

## **Herb Shrimp & Fruit Skillet**

Courtesy of Carole's Creations

Prep Time: 30 minutes

Standing Time: 30 minutes

Cooking Time: 5 minutes

Serves: 4

**CChints:** This sweet and savory meal combines 3 sweet items and team up well, shrimp, peaches and green onions. Shrimp is given names for the different sizes like medium to jumbo but what really counts is the number of shrimp per pound. This recipe calls for 16-20 count size which is usually Jumbo and you can expect to get about 18 in a pound. You can cook this in 1 very large nonstick skillet or 2 medium size ones or use cast iron pieces and cook on the grill.



Marinade:

1/2 cup fresh cilantro, leaves chopped

2 tablespoons fresh thyme leaves

3 tablespoons extra-virgin olive oil

1 tablespoon brown sugar

1 teaspoon orange zest

2 tablespoons fresh lime juice

2 gloves minced garlic, fresh or from a jar

1/2 teaspoon each, smoked paprika

1/2 teaspoon cumin

1/2 teaspoon salt and dash of black pepper

4 peaches cut into 1 inch wide slices

1 bunch green onions, cut into 3" pieces

1 pound jumbo shrimp, 16-20 count, leave the tail on but peel the shell and deveined

Serve with your favorite brown or white rice

Place a sealable plastic bag in a mixing bowl. You are going to prepare pull this dish together and doing it in a bag in a bowl will help keep it upright. Add all the ingredients into a food processor and pulse until smooth. Pour the ingredients into the bag. Add the peaches, onions and shrimp to the marinade. Seal the bag and move the ingredients around in the bag to coat everything. Put the bag back into the bowl and refrigerate for 30 minutes, turning the bag a least 2 times.

Start thinking about what you are going to serve with the shrimp and time the preparation so it is done when this dish has finished cooking. Rice could take 5 to 30 minutes.

Spray your pans with cooking spray. If you are grilling, time the start of the heating process so it will be at high heat in about 40 minutes.

At the end of the 30 minutes you are ready to cook.

**Stove:** If you are cooking on the stove, heat your nonstick skillet(s) to medium-high heat. Add the contents of the bag, including the liquid, to a large single skillet or split it among 2 skillets. Cook for 1-1/2 to 2 minutes on each side or until the shrimp are opaque and the peaches and onions have some areas.

**Grill:** Put the cast iron skillets/pans on the grill so they can get hot. Add the contents of the bag, including the liquid, to a large single skillet or split it among 2 skillets. Grill directly over the heat for 1-1/2 to 2 minutes on each side or until the shrimp are opaque and the peaches and onions have some areas.

Serve over couscous or rice and enjoy!