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# Grilled Shrimp with Roasted Tomatillo Salsa

## Description

This salsa makes a fantastic backdrop for grilled shrimp. You can also wrap them up together in a warm corn tortilla for an easy, hand-held meal.

Total time: 1 hr   Yield: 6 Servings

## Ingredients

2 lb tomatillos (husked and rinsed)  
4 clove garlic  
1/2 Maui onion (sliced)  
1/2 Serrano pepper  
1 Tbsp extra virgin olive oil  
1 Tbsp fresh lime juice  
1 cup fresh cilantro (packed)  
salt  
2 lb U16-20 shrimp or prawns  
2 tsp paprika  
1/2 tsp cayenne pepper  
fresh ground black pepper  
6 slices avocado  
6 lime wedges

Prep Time: 1 hr   Total Time: 1 hr

## Instructions

To prepare the salsa, preheat your oven to 400° F. Place the tomatillos, garlic, Maui onion and Serrano pepper on a large, rimmed baking sheet and drizzle with olive oil. Bake for about 30 minutes or until tomatillos start to brown and burst. Remove from the oven, and let cool before blending in a processor, adding the lime juice, cilantro, another drizzle of olive oil and the salt. Serve at room temperature or cold.

To prepare the shrimp, devein them and pat dry (I also like to leave the shells on if I'm going to barbecue them). Combine the paprika through the olive oil, whisk with a fork, and then toss with the shrimp. Heat the grill to medium and cook the shrimp until just pink. Serve with a big dollop of the tomatillo salsa, a slice of avocado, and a wedge of lime.

## Recipe brought to you by:

Chef Michi Holland

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**Source:**

Chef Michi Watarai