

Chipotle Lime Glazed Shrimp

2 Tbsp vegetable oil

1 1/2 lbs shrimp, peeled and deveined

1/4 tsp salt

1/4 tsp pepper

1/8 tsp sugar

glaze:

1-2 tsp chipotle chile in adobo sauce, minced

4 tsp brown sugar

2 Tbsp lime juice

2 Tbsp cilantro, chopped

Combine all ingredients for the glaze. Set aside.

Toss shrimp with salt, pepper, and sugar. In a large skillet, heat 1 Tbsp of the oil on high heat until smoking hot. Add half of the shrimp to the pan in a single layer. Cook for 1 minute until spotty brown and the edges turn pink. Remove pan from heat. Using tongs, flip each piece of shrimp. Let stand until center is opaque, about 30 seconds. Transfer shrimp to a large bowl. Add remaining vegetable oil to the skillet. Repeat with remaining shrimp. Cook for 1 minute, remove from heat, and flip each shrimp. Let stand for 30 seconds. Return the first batch of shrimp to the skillet. Add chipotle mixture and toss to mix well. Cover and let stand until cooked through, about 1-2 minutes. Serve over rice or in tortillas.

Serves 4-6

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