

Quick and Easy Shrimp Fajita

Swick

Serves 1 | Active Time: 20 minutes | Total Time: 30 minutes

Chef's Notes

These fajitas would also be great with chicken, pork or beef. Simply cut the meat up into small pieces, marinate and then cook the meat just as you would the prawns.

This fajita recipe was inspired by a recent issue of Fine Cooking magazine.

Step 1: Marinating the Prawns | Shrimp

- 1 lb shrimp/prawns (26 to 30 per lb)*
 - 1/2 fresh lime
 - 2 tbsp chipotle puree**
 - 1 tsp chili powder
 - 1 tbsp olive oil
 - 1/4 tsp kosher salt
 - 1/8 tsp freshly ground black pepper
- Clean the prawns by peeling and deveining them. Place them into a medium bowl with the olive oil and the lime juice.
- Next, add the chipotle puree to the prawns (**use the canned chipotle in adobo sauce and puree the peppers and the sauce together), along with the chili powder and seasoning. Toss everything together. If you have the time, cover and let the prawns marinate in the refrigerator for about an hour.

Step 2: Preparing the Avocado & Mise en Place

- 1 large avocado
 - 1/2 fresh lime (approx. 1 tbsp juice)
 - 1/4 tsp kosher salt
 - 1 large white onion (preferably Spanish onion)
 - 1 large garlic clove
 - 8 corn tortillas
- Carefully pit and dice the avocado into large pieces. Place into a medium bowl. Using a fork, mash the avocado and then add the lime juice and salt. Mix to combine and then taste for seasoning> add more lime juice, or salt if needed. Set aside for later.
- Next, peel and émincé the onion and then mince the garlic. For the tortillas, you can either wrap them in a clean kitchen towel and warm them in the microwave just before you are ready to serve them; or, if you have a gas stove, you can grill them over the open flame. Keep them warm while you cook the dish.

Set all of your mise en place aside while you cook the prawns.

Step 3: Cooking the Prawns

- 2 tbsp olive oil (approx.)
- To cook the prawns, heat a large fry pan over medium-high heat. Pour a thin coating of oil into the pan and as soon as it just starts to smoke, add the prawns and sauté for about 1 minute. Flip and cook for about another minute, just until the prawns turn a bright pink color.

Transfer the prawns to a plate, while you cook the onions.

Step 4: Cooking the Onions

- 1 tbsp olive oil

Add a bit more oil to the pan and then add the onions and a pinch of salt. Cook over medium heat. Stir occasionally and let cook until the onions start to soften and turn a nice golden color, about 5 to 7 minutes.

Step 5: Finishing the Dish

- 1/4 tsp kosher salt
- 1 cup fresh, frozen or canned corn
- cilantro (optional)

Once the onions have cooked, add the garlic and cook for about 30 seconds.

Next, add the corn and the reserved prawns to the pan and cook for another 2 or 3 minutes, to heat everything through.

Taste for seasoning. If you like, you can also add a few tablespoons of minced, fresh cilantro at the end.

Step 6: Assembling the Fajitas

- lime wedges (if desired)
- cilantro sprigs (if desired)

To assemble the fajitas, be sure the tortillas are warm. Spread a bit of avocado onto each tortilla, along with a scoop of the prawn and corn mixture. Top with a few sprigs of fresh cilantro and a squeeze of fresh lime, if desired.

This dish is also great served family style. Place everything onto the table and let everyone make their own.