



Camarones a la Diabla (Mexican Deviled Shrimp)

Ingredients

For the Sauce:

- 1 cup (240 ml) homemade chicken stock or store-bought low-sodium chicken broth
- 2 tablespoons (30 ml) canned plain tomato sauce
- 2 teaspoons chicken bouillon powder
- 2 teaspoons ground cumin
- 1 teaspoon ground coriander
- 3 árbol chiles, stemmed and seeded
- 2 guajillo chiles, stemmed and seeded
- 1 fresh habanero, stemmed
- 3 tablespoons (45 g) unsalted butter
- 1/2 small yellow onion (2 ounces; 56 g) thinly sliced
- 3 cloves garlic, minced

For the Shrimp:

- 1 pound (453 g) shell-on jumbo shrimp (16/20 or 21/25 count), butterflied
- 1 tablespoon (15 ml) canola oil
- Kosher salt
- Hot sauce, for serving
- Lime wedges, for serving
- Crusty bread or tortillas, for serving, optional

Directions

1. In a blender jar, combine chicken broth, tomato sauce, chicken bouillon powder, cumin, coriander, and árbol, quaiillo, and habanero chiles. Blend on high until smooth, about 1 minute; set aside.

2. In a medium saucepan, heat butter over medium heat. Once bubbling, add onion and cook until softened, 5 minutes. Add garlic and blended sauce. Bring to a simmer and reduce until it has the consistency of ketchup, about 3 minutes. Salt to taste. Reduce heat to low to keep warm.
3. In a large skillet, heat oil over medium-high heat until shimmering. Add butterflied shrimp, shell-side down, and season with salt. Cook until pink and lightly browned on the bottom, about 1 ½ minutes. Flip and cook until shrimp are opaque and just cooked through, 30 seconds.
4. Add prepared sauce to skillet with shrimp and toss to coat. Continue to cook over medium heat until the sauce is warmed through, 1 to 3 minutes. Serve with hot sauce, lime wedges, crusty bread, or tortillas.

Special Equipment

Blender, medium saucepan, large skillet

Make-Ahead and Storage

Leftover camarones a la diabla can be refrigerated in an airtight container for up to 4 days.