

— AMERICA'S —
TEST KITCHEN

Seared Shrimp with Tomato, Lime, and Avocado

YIELD Serves 4

TIME 30 minutes



Why This Recipe Works

Cooking the shrimp in two batches in a 12-inch skillet allows them to brown, not steam.

Gather Your Ingredients

- ☐ 1 pound tomatoes, cored and cut into 1/2-inch pieces
- ☐ 6 scallions, white and green parts separated, sliced thin
- ☐ 1/4 cup minced fresh cilantro
- ☐ 3 garlic cloves, minced
- ☐ 2 teaspoons minced canned chipotle chiles in adobo sauce

Instructions

1. Combine tomatoes, scallion whites, cilantro, garlic, chipotle, and $\frac{3}{4}$ teaspoon salt in bowl; set aside.
2. Combine shrimp, $\frac{1}{4}$ teaspoon salt, and $\frac{1}{4}$ teaspoon pepper in separate bowl. Heat 1 tablespoon oil in 12-inch nonstick skillet over medium-high heat until just smoking. Add half of shrimp to pan in single layer and cook, without moving them, until spotty brown and edges turn pink on bottom side, about 1 minute. Flip each shrimp and continue to cook until all but very center is opaque, about 30 seconds. Transfer shrimp to large plate. Repeat with remaining 1 tablespoon oil and remaining shrimp.

- ☐ Salt and pepper
- ☐ **1**½ pounds peeled and deveined extra-large shrimp (21 to 25 per pound), tails removed
- ☐ **2** tablespoons vegetable oil
- ☐ **1** tablespoon lime juice, plus lime wedges for serving
- ☐ **1** avocado, halved, pitted, and cut into 1/2-inch pieces

3. Return skillet to medium-high heat. Add tomato mixture and lime juice and cook until tomatoes soften slightly, about 1 minute. Stir in shrimp and cook until shrimp are cooked through, about 1 minute. Transfer to platter and sprinkle with scallion greens and avocado. Serve with lime wedges.