

MALICIOUS *But* DELICIOUS



TIGER
SHRIMP

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This is just one of a larger, organized group
of invasive species that are threatening native
plants and animals throughout Texas

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Bubba Blue from “Forrest Gump” never mentioned this concoction, but we think you and your guests will remember it for a long time. These freakishly large shrimp will set the tone for a tremendous dinner.

BLACK TIGER SHRIMP SALPICON

Ingredients

- 4 medium red potatoes, peeled and cut into 1/2-inch dice
- 4 medium carrots, cut into 1/2-inch dice
- 1 1/2 cups roasted tomatillo – chipotle salsa
- 3 pounds black tiger shrimp, peeled and deveined
- 1 large ripe tomato, cut into 1/2-inch dice
- 1/4 cup olive oil
- 1 tablespoon cider vinegar
- salt and freshly ground pepper
- Boston lettuce leaves, for serving
- 2 ripe avocados—peeled, pitted and cut into 1/2-inch dice
- 1 chipotle chile, seeded and thinly sliced crosswise
- Coarsely chopped fresh cilantro

Preparation: In 2 medium saucepans of boiling salted water, cook the diced potatoes and carrots separately until just tender, about 7 minutes each. Drain together, rinse with cool water and drain again.

In a heavy saucepan, bring the roasted tomatillo-chipotle salsa to a boil over high heat and cook until slightly reduced, about 5 minutes. Add the shrimp and cook, stirring until just opaque throughout, about 5 minutes. Transfer the shrimp to a bowl and let cool. Remove the pan from the heat, add the potatoes, carrots and tomato to the salsa and stir gently. Add the oil and vinegar, season with salt and pepper and let cool.

Arrange the lettuce leaves on a platter. Add the potato mixture and avocados to the shrimp, toss to combine and scoop onto the lettuce. Sprinkle with the cilantro and sliced chipotle and serve.