



Fresadilla Shrimp

Presented by Chef Eileen Quinn

May 4, 2009

**Martin's Super Markets at Heritage Square
Mishawaka, Indiana**

Ingredients

6 - 8 medium tomatillos, cut in quarters
6 garlic cloves, peeled
1 large purple onion, cut in quarters
1 -2 medium jalapeno peppers, cut in half, seeds and veins removed
1/4 cup canola oil
kosher salt and coarse ground pepper
2 ripe avocados, diced
2 fresh tomatoes
1 -2 limes, juice plus zest
1 bunch cilantro

Instructions

Preheat oven to 375 degrees. Place all vegetables on a baking sheet and add enough canola oil to coat each liberally. Add salt and pepper and toss. Roast in oven for 30 minutes or until color has developed producing a caramelization of the vegetables. Remove and let cool for 10 minutes. Place all of the ingredients in a food processor and puree. Add the avocado, tomatoes, lime and zest, and cilantro and process to a chunky consistency. Adjust seasonings and place in refrigerator to chill.