

THE WAY THE COOKIE CRUMBLES



Chipotle Shrimp (adapted from Rick Bayless's *Mexican Everyday* via Pink Parsley)

Serves 4 as a main course

1 (28-ounce) can diced fire-roasted tomatoes in juice
2-3 canned chipotles en adobo
1 tablespoon chipotle canning sauce
1 tablespoon vegetable oil
3 garlic cloves, minced or pressed through a garlic press
salt
2 pounds shrimp, peeled and deveined
1 cup rice, cooked (about 3 cups cooked rice)
about ¼ cup loosely packed, roughly chopped cilantro

1. Process the tomatoes, chipotle chiles, chipotle sauce, and ½ teaspoon salt in the blender until pureed.
2. Heat the oil in a large skillet over medium heat. Add the garlic and stir until fragrant, about 1 minute. Add the tomato mixture and cook, uncovered, for about 5 minutes, stirring frequently. Taste and season with salt if necessary.
3. Add the shrimp to the pan, and cook, stirring constantly, until the shrimp are pink and curled up, about 6 minutes. Serve over rice with cilantro.