

Chili Lime Shrimp with Chipotle Dip

Compliments of Chef Richard's Kitchen

1 tablespoon yellow mustard
1 tablespoon honey
24 each shrimp, XL, Uncooked,
Deveined and Shelled
2 tablespoons olive oil
1 clove garlic, minced
1/2 teaspoon red pepper flakes
1/3 cup mayonnaise
1 each chipotle chili in adobo,
finely chopped
1 teaspoon adobo sauce
cilantro, fresh, chopped
2 each limes

Grate zest from one lime.
Squeeze lime to get 2
tablespoons juice. Set juice
and zest aside.



In resealable freezer bag, mix oil, garlic, red pepper flakes, lime juice and grated lime zest. Shake. Add shrimp and rotate to coat. Refrigerate 1 hour to marinate.

While shrimp marinates, mix mayonnaise, honey, mustard, minced chipotle chili and adobo sauce.

Place shrimp on baking sheet sprayed with vegetable spray. Bake at 400 deg about 3 minutes. Flip shrimp and cook until just pink, about 2 - 3 more minutes. Place shrimp on plate and garnish with reserved lime slices and chopped cilantro.

Serve with chipotle dip. If desired, you can boil the marinade until slightly thickened and serve as a secondary dip.