

New York Times **Bestselling Author**

SUSAN MALLERY

Shrimp Margaritas

Ingredients:

- ♥ 1 lb shrimp
- ♥ Tequila-lime marinade (recipe below)
- ♥ 2 T honey
- ♥ ¼ C crushed tortilla chips
- ♥ 4 C shredded lettuce
- ♥ 2 T fresh cilantro, minced
- ♥ 1 carrot, shredded
- ♥ 2 green onions, sliced
- ♥ 2 oz pepper jack cheese, cut into ¼-inch chunks
- ♥ 1 avocado, chopped
- ♥ Salsa, store bought or homemade

Tequila-Lime Marinade:

- ♥ ½ C tequila
- ♥ Juice of one lime
- ♥ 1 T honey
- ♥ 1 T water
- ♥ 2 T fresh cilantro, minced
- ♥ 1 t Kosher salt
- ♥ ½ t chili powder

Instructions:

Marinate the shrimp in the refrigerator for 2-4 hours. Drizzle the honey into a circle the size of the rim of four large margarita glasses. Swoosh the glass around in the honey, then swoosh it around in the crushed tortilla chips. Set aside.

Preheat the oven to broiling (500 degrees). Toss the lettuce, cilantro, and carrots and divide equally into the four glasses. Top with onions, cheese, and avocado.

Drain the shrimp and place on the rack of a broiling pan. Broil for 2 minutes on each side. Divide the shrimp equally into the four margarita glasses. Top with salsa and serve.



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