

Citrus Skillet Shrimp with Shallots and Jalapeños  
By Yasmin Fahr  
*The New York Times*, "What to Cook this Week"  
January 28, 2023

Yield: 4 servings  
Time: 15 minutes\*

### Ingredients

1 navel orange, zested and juiced (see Tip)  
2 limes, zested and juiced (see Tip)  
1 medium shallot, cut into thin rings  
1 jalapeño, seeded and finely chopped  
¼ teaspoon ground cumin  
Kosher salt  
½ packed cup fresh cilantro leaves and tender stems  
1½ pounds large peeled, deveined shrimp (tails on or off)  
½ teaspoon smoked paprika  
2 tablespoons olive oil

### Preparation

1. In a small bowl, combine the orange and lime zest and juice with the shallot, jalapeño, cumin and ½ teaspoon salt; stir to combine. Roughly chop two-thirds of the cilantro and add it to the bowl; toss to combine, then set aside the citrus mixture.
2. Pat the shrimp dry. Season all over with salt and the paprika. Heat a 12-inch skillet over medium-high heat until hot. Add the oil, tilt the skillet to slick the bottom evenly, then spread the shrimp in an even layer. (It's OK if they are a little snug.) Cook the shrimp, undisturbed, for 3 minutes, until just pink underneath. Turn the shrimp over and cook until the shrimp are fully pink all over, with no grey spots, 1 to 3 minutes more, depending on the size of the shrimp.
3. Remove from the heat onto an empty burner and immediately pour the citrus mixture into the skillet, gently tossing to coat the shrimp, about 1 minute. (The shrimp will continue to cook in the residual heat so you can undercook the shrimp by 30 seconds.) Lightly tear or chop the remaining cilantro, sprinkle on top and serve.

**Tip** - To maximize the amount of citrus juice without using (or cleaning) a press, insert a fork into an orange or lime half, and move it up and down like a lever while squeezing the citrus. Pulp is welcome.

\*Donna's Note: I found it took approximately 30-40 minutes to prep this recipe. Fifteen minutes alone was spent cleaning the shrimp. You also need time to zest and juice citrus and cut shallot and jalapeño.