

Fiesta Shrimp with Peppers & Jalapenos

2 red peppers
2 yellow peppers
2 jalapeno chiles
3/4 teaspoon salt -- divided
1/4 teaspoon freshly ground pepper -- divided
2 pounds shrimp -- peeled & deveined
1 tablespoon olive oil
2 teaspoons minced garlic
3 tablespoons fresh lime juice
1 tablespoon fresh cilantro -- chopped

1. Heat broiler. Cut off 1/2 inch from top and bottom of red and yellow peppers and cut peppers in half. Remove seeds. Broil all peppers skin side up (leave jalapenos whole and turn occasionally) 12 to 15 minutes, until evenly charred. Cover and cool 15 minutes. Peel off skin from all peppers and remove seeds from jalapenos. Slice peppers in 1/4-inch-thick strips. Toss in medium bowl with 1/4 teaspoon salt and 1/8 teaspoon pepper. (Can be made ahead. Cover and refrigerate up to 2 days.)
2. Sprinkle shrimp with remaining salt and pepper. Heat oil in 12-inch skillet over medium-high heat. Add garlic and shrimp; cook 3 to 4 minutes, stirring, until pink. Stir in lime juice and bring just to a boil. Transfer shrimp mixture to serving bowl. Cover and keep warm.
3. Cook peppers in same skillet 2 to 3 minutes until heated through. Add peppers to shrimp and toss with cilantro. Serve immediately.

We serve this over rice.
