

## SHRIMP IN MOROCCAN-STYLE TOMATO SAUCE

*(Mark Bittman)*

2 Tbs olive oil  
1 Tbs minced ginger  
1 Tbs ground cumin  
1 + 1/2 tsp ground coriander  
1 tsp lime zest  
1 can tomatoes, diced (28 ounces)  
salt and black pepper  
1 + 1/2 pounds peeled shrimp  
fresh cilantro (optional)

Heat the olive oil in a skillet, add the ginger and saute for 1 minute. Add the cumin, coriander, and lime zest and cook for 30 seconds, stirring. Add the tomatoes, salt and pepper, mix well and bring to a boil. Reduce the heat and cook until the mixture is almost dry - about 15 minutes.

Add the shrimp and stir. Cook until done, less than 10 minutes in very gentle heat. Taste, adjust seasoning, sprinkle fresh cilantro leaves and serve over white rice.