

GOLDEN SHRIMP MOQUECA

(from Bewitching Kitchen)

1 pound large shrimp, peeled and deveined
2 tablespoons coconut oil (or dendê oil, if available)
1 onion, diced
1 clove garlic, minced
1 Serrano pepper, minced
salt and pepper
roasted bell pepper, cut in large squares
2 cans (15 ounce) yellow tomatoes, drained, briefly processed in
blender
a lot of cilantro (a lot)
about 1/2 cup coconut milk (full fat, please)
lemon juice to taste
hot sauce to taste

Squirt a little lemon juice all over the shrimp and reserve.

Heat the coconut oil in a large saute pan with a lid. Add the onions and cook until golden and fragrant. Add the Serrano pepper and roasted bell pepper, cook for a couple of minutes, stirring often. Add the garlic, cook for about 30 seconds, seasoning lightly with salt and pepper. Now pour the processed yellow tomatoes, season with salt, pepper, a dash or two of the hot sauce of your choice. Cover the pan and let it all simmer for about 10 minutes in very low heat.

Add the shrimp, simmer until cooked, just for a few minutes, then add coconut milk and cilantro to the pan, stirring until warm. Adjust seasoning with salt, pepper, and more hot sauce to taste. If you'd like, sprinkle fresh lemon juice right before serving. Perfect over white rice.