



Sauteed Shrimp with Jalapeno Chili Mango Salsa

NIBBLEDISH CONTRIBUTOR

Ingredients

For the Salsa:

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- 4 jalapeno peppers, diced
- 2 Serrano peppers, diced
- 2 cayenne peppers, diced
- 4 Roma tomatoes, diced
- 5-6 small onions, diced
- 1 mango, peeled and chopped

For the Shrimp:

- 1 pound shrimp, peeled and deveined
- 2 tablespoons fresh dill, chopped
- 1 teaspoon chili powder
- ¼ cup Marsala cooking wine

Instructions

Salsa Preparation Instructions:

1. Combine all ingredients in a bowl and mix well.

Shrimp Preparation Instructions:

1. Heat a sauté pan to medium-high heat
2. Add wine and dill
3. Add shrimp
4. Sprinkle with chili powder
5. Sauté about 5 minutes or until shrimp is done
6. Divide salsa over two plates
7. Top each with shrimp
8. Serve