



**Shrimp Adobo with Arugula,  
Mango and Chipotle Citrus  
Vinaigrette**

## Ingredients

- 5 dried Guajillo chilies
- 2 tablespoons [Fustini's Chipotle olive oil](#)
- 1 small white onion
- 1 clove garlic
- 2 whole cloves
- 1 cinnamon stick
- 1/2 teaspoon cumin seeds
- 1 1/2 cups water

## Chipotle Citrus Vinaigrette

- 1 small shallot, minced
- 1 clove garlic, minced
- 2 tablespoons [Fustini's Jalapeno Lime balsamic](#)
- 1 tablespoon lime juice
- salt and pepper
- 1 teaspoon honey
- 2 tablespoons [Fustini's Chipotle olive oil](#)
- 2 tablespoons sour cream (optional)

## Sharon's Hint

omit the sour cream for a dairy-free option.

## Shrimp

- 2 tablespoons [Fustini's Chipotle olive oil](#)
- 12 - 18 jumbo shrimp, peeled and deveined
- salt and pepper
- 1/4 - 1/2 cup adobo
- splash [Fustini's Jalapeño Lime balsamic](#)
- mango slices
- fresh baby arugula
- flour tortillas

# Directions

## Step 1.

Break apart dried chilies and discard seeds and stems. Heat olive oil in a medium pot over moderate heat and add the white onion. Sauté for 3 to 4 minutes and add the garlic, cloves, cinnamon stick, and cumin seeds and sauté another 2 minutes, stirring frequently. Add the chilies and sauté another minute before adding the water and bringing to a simmer. Reduce the heat to low and simmer mixture until the water is reduced by half. Place into a blender and blend until smooth. Press through a fine-mesh strainer and reserve.

## Step 2. Chipotle Citrus Vinaigrette

Combine shallot, garlic, balsamic, orange juice, salt and pepper, honey and sour cream (if using) in a small jar with a tight-fitting lid and shake to combine thoroughly. Add olive oil and then shake to emulsify. Set aside.

## Step 3. Shrimp

Heat grill to medium-high. Season shrimp with salt and pepper and using a grill pan, cook shrimp until done. Remove from heat into a bowl & add a splash of balsamic.

Alternatively: Heat a large sauté pan and add Fustini's oils. Salt & pepper shrimp and add to the pan, sautéing each side for 2-3 minutes and finishing with a splash of balsamic.

To serve spread adobo sauce on a tortilla, layer arugula, and mango slices and top with shrimp. Drizzle Vinaigrette over top.