

Roasted shrimp skewers, mango, red peppers and hot chili sauce

Recette pour 12 tapas

Description

Skewers combining the delicate flavor of the shrimp and the mango together with the spiciness of the chilli sauce.

L'idée déco

If you cook your skewers in the BBQ, you should soak them in water a few hours before assembling them to prevent them from burning.

Ingrédients

For the skewers

- 12 Unit(s) Jumbo shrimps
- 2 Unit(s) Fresh mango
- 2 Unit(s) Red pepper
- 2 Sprig(s) Fresh cilantro

- Vegetable oil
- Salt and pepper

Chili sauce

- 1 Unit(s) White onion
- 2 Head(s) Chopped garlic
- 1 Tbsp Ground coriander
- 1 Tbsp Cumin powder
- 100 Ml Olive oil
- 50 Ml Balsamic vinegar
- 2 Tbsp Chili flakes
- 3 Tbsp Chili paste (sriracha)

- Vegetable oil
- Salt and pepper

Préparations

Temps de préparation **30.00 mins**

Préchauffez votre four à 400.00 F°

General preparation

Pluck the cilantro leaves, finely chop the onions, peel the mango, then cut it and the red peppers in 2 cm cubes. Chop the garlic. Clean the shrimps.

Chili sauce

Warm up a skillet on medium, then add a bit of vegetable oil and fry your onions in it until you get a nice caramelised color. Season with salt and pepper than add the garlic and all the spices. Mix well than deglaze with the balsamic vinegar, mix well than remove from the heat and add your olive oil and mix well again.

skewer assembling

Assemble your skewers by alternating a piece of pepper than a piece of mango and finish them with a shrimp. (repeat these steps 1-3 times) Dip your skewers in the chili sauce or brush the skewers with it, then cook them in the oven for 10 to 12 minutes. Before serving sprinkle some chopped cilantro over your skewers.

Bon appétit!