

LINGUINE WITH CILANTRO-LIME PESTO & SHRIMP

(adapted from Bon Appetit)

1 pound large shrimp, peeled and deveined
1 pound linguine
1 + 1/2 bunches fresh cilantro leaves
1/4 cup green onion, cut in large pieces
1/2 serrano pepper, seeded, quartered
1 garlic clove, minced
3 Tbs lime juice
salt and pepper
1/2 cup olive oil
3 Tbs tequila
cotija cheese to taste, grated (*or crumbled feta*)



To make the cilantro pesto:

Place the cilantro leaves in the bowl of a food processor and process it for a few seconds. Add the green onion, jalapeno pepper, lemon juice, garlic, salt and pepper, and process for 30 seconds. With the machine on, pour the olive oil until a thick paste forms – you may need a little more or a little less olive oil. (*I usually opt for a lot less than recipes call for*).

Cook the pasta until al dente. While the pasta cooks, heat 1 Tbs olive oil in a large skillet, add the shrimp and cook until it just starts to get opaque. Remove from heat, add the tequila, bring back to the stove and cook for about 30 seconds, until the tequila achieves a syrupy consistency. Add the pesto to it, cook a few seconds to warm it up. Add the cooked pasta and mix everything together until shrimp, sauce and pasta are well blended.

Grate some cotija cheese on top and serve.