



Oaxacan Shrimp

Seasoned fries served with marinated shrimp.

INGREDIENTS

- 5 lbs Shrimp, peeled and de-veined
- 1 cup Olive oil
- 1 ½ cups Lemon Juice
- 1 cup Orange Juice
- 2 cups Parsley, chopped
- 1 cup Cilantro, chopped
- 1 head Garlic, minced
- 2 tbsp Chili powder
- 2 tbsp Cumin
- 2 tbsp Coriander
- 2 tbsp Salt
- 2 tbsp Pepper
- 6 oz cooked Lamb Weston® Seasoned 5/16" Thin Regular Cut Skin-On Seashore-Style® (F6064)

DIRECTIONS

1. Combine chopped herbs, juices, oil, and spices in a bowl. Reserve 1 cup for basting.
2. Toss shrimp in marinade, let chill for 30 minutes.
3. Grill shrimp, brushing with reserved marinade.
4. Cook fries to manufacturer's specifications, serve with fresh grilled shrimp and lime wedges.

Yield

5 lb. of shrimp