



# HISPANIC HERITAGE MONTH

## Celebrating Business & Community Partnerships

### Tequila Sunrise Shrimp

**Ingredients: (Makes one serving)**

1 tsp of olive oil  
¼ cup of shallots  
¼ of medium carrot, julienned  
3 asparagus tips, julienned  
¼ of small red bell pepper, julienned  
¼ of small green bell pepper, julienned  
¼ of small zucchini, julienned  
5 large tiger shrimp, deveined  
½ of small lime  
2 slices of blood orange  
2 cherries, halved  
5 large tiger shrimp, deveined  
Salt to taste  
Pepper to taste  
2 tbsp of tequila  
1 tsp heavy cream  
2 tsp tomato sauce  
½ tsp butter

**Garnish (optional):**

3-4 blood orange slices  
2 cherries, halved  
1 sprig of fresh rosemary  
3-4 basil leaves

**Instructions:**

- Sautee shallots in olive oil then add the veggies. Cook for 2-3 minutes to soften.
- Squeeze lime juice into pan and add cherries and two slices of blood orange.
- Add the shrimp and salt and pepper to taste.
- Add tequila and flambee until alcohol is cooked out, about 3-4 minutes.
- Add heavy cream, tomato sauce, and butter and simmer for 2-3 minutes.
- (Optional) Garnish with blood orange slices, cherries, rosemary, basil or add your own favorites

**Serving Suggestions:**

Serve as an appetizer or on top of rice or veggies