Shrimp Al Pastor with Pineapple and Cilantro Sauce on Pasta

Loosely based on a Bon Appetit recipe.



MARINADE:

1 whole guajillo chile pepper, dried

1 clove garlic, unpeeled

1 cup orange juice

1/2 cup onion, chopped

2 small tomatoes, quartered

2 tablespoons achiote paste

PINEAPPLE:

2 1/2 cups fresh pineapple, diced

1 tablespoon lemon juice

2 tablespoons unsalted butter

CILANTRO SAUCE:

1 bunch cilantro, about 1 1/2 cups once stems are cut off

1/4 cup onion, diced

2 tablespoons water

1 tablespoon extra virgin olive oil

1/4 teaspoon salt

PASTA:

6 ounces angel hair pasta, or pasta or your choice

2 tablespoons unsalted butter

SHRIMP:

1 pound shrimp, extra large

2 tablespoons unsalted butter

Carolyn T's Blog - Tasting Spoons: http://tastingspoons.com

Servings: 4

This concoction originated in a Mexico City restaurant named Pujol, was for fish, not shrimp and was probably served with rice, not pasta. I changed the recipe around a bit to suit my tastes. You will have some of the guajillo sauce left over, and you can toss it with the pasta if you like the flavor. I didn't do that, but next time I probably would.

1. Gently open the dried guajillo chiles and remove the seeds and the stem. In a large nonstick frying pan (large enough to use for cooking the shrimp), toast the guajillo chile with the clove of garlic over medium heat until the garlic clove has begun to blacken in spots. Turn chile pieces and garlic over to prevent burning. This will take about 5 minutes or so.
2. Allow garlic to cool, then remove papery skin and stem. Cut up the chile in bite-sized pieces and add to blender container, with the garlic, orange juice, onion, tomato and achiote paste. Puree until the sauce is almost smooth. Season with salt to taste.
3. Place shrimp in a small flat plate or container (one layer thick) and pour some of the sauce over. Turn shrimp so it's coated well. Cover and chill for 1-2 hours. When you remove the shrimp from the marinade, discard that part of the marinade as it's been in contact with raw fish.
4. CILANTRO SAUCE: Make this within a hour before serving as the cilantro will turn dark. Combine in a blender or food processor the cilantro, onion, water and oil. Blend, scraping down the sides, until it's turned to a smooth sauce. Set aside.
5. SHRIMP: Melt butter in frying pan (the pan used in step 1). Remove shrimp from marinade, leaving any residual sauce on the shrimp and add to the pan. Cook over medium heat, turning once or twice, until shrimp is cooked through, 3-4 minutes (depends on the size of the shrimp). Add a little bit of the marinade if the pan begins to run dry, drizzling it on the shrimp itself.
6. Heat pineapple, lemon juice and butter in a small saucepan and keep warm.
7. Prepare pasta to al dente, drain and place serving sizes on each plate. Drizzle with a little of the reserved guajillo sauce. Place hot shrimp on top, spoon the piineapple in the middle, then drizzle the cilantro sauce around the shrimp. Serve immediately and pass the guajillo sauce on the side if desired.

Per Serving (excluding unknown items): 563 Calories; 24g Fat (36.5% calories from fat); 30g Protein; 63g Carbohydrate; 4g Dietary Fiber; 219mg Cholesterol; 496mg Sodium. Exchanges: 2 1/2 Grain(Starch); 3 Lean Meat; 1 Vegetable; 1 1/2 Fruit; 4 1/2 Fat.