Recipes By Delaware

FULL MEAL RECIPE FEATURING
Key West Jumbo Shrimp Jambalaya

SALAD
Citrus Avocado Salad

Ingredients

- Mixed greens
- 1 orange, segmented
- 1 avocado, sliced
- ¼ red onion, thinly sliced
- 2 tablespoons toasted pecans
- 2 tablespoons olive oil
- 1 tablespoon fresh lime juice
- Salt and black pepper

Preparation

Toss the greens, orange, avocado, onion, and pecans together. Whisk the olive oil, lime juice, salt, and pepper, then drizzle over the salad just before serving.

Presentation

Arrange the salad on chilled plates and garnish with a few orange segments and pecans.

Entrée: Key West Jumbo Shrimp Jambalaya

Ingredients

- 1½ pounds Key West peeled and deveined jumbo shrimp
- 1½ cups long-grain white rice
- 3 tablespoons olive oil
- 1 medium onion, diced
- 1 green bell pepper, diced
- 2 celery stalks, diced
- 3 garlic cloves, minced
- 1 can diced tomatoes, approximately 14 ounces
- 3 cups seafood or chicken stock
- 1 teaspoon smoked paprika
- 1 teaspoon dried oregano

- ½ teaspoon dried thyme
- ½ teaspoon cayenne pepper, or to taste
- 1 bay leaf
- Salt and black pepper
- 2 green onions, sliced
- 2 tablespoons chopped fresh parsley
- Lemon wedges

Preparation

1. Pat the shrimp dry and season lightly with salt, pepper, paprika, and cayenne.
2. Heat 1 tablespoon of olive oil in a large pot. Sear the shrimp for about 1 minute per side, then remove them from the pot.
3. Add the remaining olive oil. Sauté the onion, bell pepper, and celery for 5–6 minutes.
4. Add the garlic, oregano, thyme, and smoked paprika. Cook for 30 seconds.
5. Stir in the rice, diced tomatoes, stock, and bay leaf. Bring to a gentle boil.
6. Cover, reduce the heat, and simmer for approximately 18 minutes, or until the rice is tender.
7. Return the shrimp to the pot and cook for 3–4 minutes, just until opaque and fully cooked. Avoid overcooking.
8. Remove the bay leaf and fold in the green onions and parsley.

Presentation

Spoon the jambalaya into warm bowls. Garnish with parsley, sliced green onions, and a lemon wedge.

Side Dish 1: Creole Corn and Peppers

Ingredients

- 3 cups corn kernels
- 1 red bell pepper, diced
- 1 tablespoon butter
- 1 small shallot, minced
- ½ teaspoon Creole seasoning
- Salt and pepper
- 1 tablespoon chopped parsley

Preparation

Melt the butter in a skillet. Sauté the shallot and bell pepper for 3 minutes. Add the corn and Creole seasoning, cooking for another 5–6 minutes until tender. Season and finish with parsley.

Presentation

Serve in a small dish beside the jambalaya, garnished with parsley.

Side Dish 2: Garlic Green Beans

Ingredients

- 1 pound fresh green beans, trimmed
- 1 tablespoon olive oil
- 2 garlic cloves, thinly sliced
- 1 tablespoon lemon juice
- Salt and black pepper

Preparation

Blanch the green beans in salted boiling water for 3–4 minutes, then drain. Heat the olive oil and garlic in a skillet. Add the beans and sauté for 2–3 minutes. Finish with lemon juice, salt, and pepper.

Presentation

Pile the green beans neatly on the plate and garnish with a little lemon zest.

Dessert: Key Lime Coconut Parfaits

Ingredients

- 1 cup graham cracker crumbs
- 2 cups whipped cream
- 1 cup sweetened condensed milk
- ½ cup fresh lime juice
- 1 teaspoon lime zest
- ½ cup toasted shredded coconut

Preparation

Whisk the condensed milk, lime juice, and lime zest until thickened. Layer graham cracker crumbs, lime mixture, whipped cream, and toasted coconut in serving glasses. Chill for at least 1 hour.

Presentation

Serve in clear glasses with a lime slice and toasted coconut on top.

Wine Pairing

Ethero Albariño White Wine

Its crisp acidity and fresh citrus character complement the Key West shrimp, while its light, refreshing finish balances the tomatoes, herbs, and gentle spice in the jambalaya without overpowering the seafood.