

Buttery Cast-Iron Shrimp with Winter salad

Preparation: 25 minutes

Serves: 6

Food and wine February 2018

<https://www.foodandwine.com/recipes/buttery-cast-iron-shrimp-winter-salad>

Tender shrimp glazed in honey and chipotle butter top a warm “salad” of sautéed bitter greens

- ¼ cup unsalted butter, at room temperature
- 1 Tbsp. honey
- 1 chipotle in adobo with sauce, minced
- Salt and freshly ground black pepper
- 2 lb. raw large shrimps, peeled and deveined
- 4 oz. frisee, coarsely chopped (about 4 cups)
- 4 oz. radicchio and/or escarole, coarsely chopped (about 4 cups)
- 1 endive, cored, leaves halved crosswise
- 1 cup coarsely chopped parsley



Photography: Henri T. de Hahn

1. In a small bowl, stir together the butter, honey, chipotle, and ½ teaspoon salt until smooth.
2. In a large cast-iron skillet, melt 1 tablespoon of the chipotle butter. Season the shrimp with salt and pepper. Add half of the shrimp to the skillet, and cook over moderately high heat until opaque, turning once, about 4 minutes. Transfer to a plate. Repeat with 1 tablespoon of the chipotle butter and remaining shrimp.
3. In the same skillet, melt the remaining chipotle butter. Add the frisee, radicchio, endive, and parsley, and cook, tossing with tongues, until the greens are wilted. 1 to 2 minutes. Remove the skillet from the heat, and top the greens with the reserved shrimp and any pooled juices before serving.