

Pomì Mexican Shrimp Cocktail



Preparation time: 0 min

Difficulty: Easy

Ingredients

- Black pepper: 1/4 teaspoon
- Canola or avocado oil, separated: 1/4 cup
- Chili sauce: 1/4 cup
- Chilli powder: 1/2 teaspoon
- Chopped cilantro: 2 tablespoons
- Clamato Juice: 1 cup
- Diced English cucumber, peeled: 3/4 cup
- Diced avocado: 3/4 cup
- Finely diced celery: 1/3 cup
- Finely diced jalapeno: 1/2 cup
- Finely diced red onion: 1/3 cup
- Freshly squeezed lime juice: 3 tablespoons
- Garlic Powder: 1/4 teaspoon
- Hot sauce: 1 tablespoon
- Ketchup: 1/4 cup
- Kosher Salt: 1 teaspoon
- Kosher salt: 1/2 teaspoon
- Pomi Strained Tomatoes: 1/2 cup
- Prepared horseradish: 1/4 cup
- Smoked paprika: 1/4 teaspoon
- Wild-caught shrimp: 1 pound, 15/20

For this recipe we used:

Strained Tomatoes



Preparation

Mexican Shrimp Cocktail, otherwise known as C  ctel de Camar  nes, is not your average shrimp cocktail! Full of crunchy vegetables and shrimp in a spicy, tangy tomato sauce.

Instructions

To Cook the Shrimp:

1. **Place a large saut   pan over medium-high heat. Pat the shrimp dry with a paper towel and transfer to a mixing bowl. Drizzle with 1 tablespoon of oil, and sprinkle with 1/2 teaspoon Kosher salt, chili powder, smoked paprika, black pepper, and garlic powder. Stir to coat.**
2. **Add 3 tablespoon of oil to the heated pan, and allow to come to temperature. Add shrimp to the pan in a single layer, taking care not to overcrowd the pan. Cook for about 1-2 minutes, turn and cook for 1 minute more (or until cooked through). Repeat with the remaining shrimp.**
3. **Once the shrimp is cool enough to handle, chop into 1/2" pieces, and set aside.**

For the Shrimp Cocktail:

1. **In a large bowl, whisk together all of the sauce ingredients. Add the prepared vegetables, cilantro, and shrimp, and stir to combine. Cover and transfer to the refrigerator to chill, 2-3 hours or up to overnight. See notes if chilling overnight.**

Recipe Notes

1. **If you plan to make your Mexican shrimp cocktail a day in advance, reserve chopping the avocados and adding them in until just before serving.**

Ingredients

- **1/2 cup of Pomi Strained Tomatoes**

- **3/4 cup diced avocado**
- **3/4 cup diced English cucumber, peeled**
- **1/3 cup finely dice celery**
- **1/3 cup finely diced red onion**
- **1/2 cup finely diced jalapeno**
- **2 tablespoons chopped cilantro**

For the Shrimp (or Use Store-Bought, Cooked Shrimp):

- **1 pound 15/20 wild-caught shrimp**
- **1/4 cup canola or avocado oil, separated**
- **1/2 teaspoon Kosher salt**
- **1/2 teaspoon chili powder**
- **1/4 teaspoon smoked paprika**
- **1/4 teaspoon black pepper**
- **1/4 teaspoon garlic powder**

For the Sauce:

- **1 cup Clamato juice**
- **1/4 cup ketchup**
- **1/4 cup prepared horseradish**
- **1/4 cup chili sauce**
- **1 tablespoon hot sauce**
- **3 tablespoons freshly squeezed lime juice**
- **1 teaspoon Kosher salt**