



# Los Camarones Diablo aka Wickedly Good Shrimp

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**Author** FoodComa  
**Supersedes** NA

**Target Time** 45 minutes

**Updated** 12/14/2014

## Tools and Materials Required

Quantity	Description	Step
2	Tbsp Olive Oil	
2	Tbsp Butter	
3	Garlic Cloves - diced	
2	Tbsp Tomato Paste	
2	Tbsp Sriracha Sauce	
2	Tbsp Red Chili Flakes	
1	tsp Chili Powder	
0	1/4 tsp Cayenne Pepper	
1	Can Rotel Diced Peppers and Tomatoes	
0	2/3 Cup IPA or Pale Ale Beer	
1	lb. Raw Shrimp, peeled and deveined	

## Steps

1. Wash shrimp in sink, and prep all ingredients.
2. Place a large skillet on the stove top.
  - 2.1 Add garlic, and saute until light brown.
3. Next add the Tomato paste, Sriracha, Chili flakes, Chili powder, Cayenne pepper, and Beer. Continue stirring over Medium heat until well mixed.
4. Add the Shrimp and Rotel. Reduce to a simmer, then cook until Shrimp are pink and curled. Takes about 15 minutes.
5. Serve with Naan, Cheese fondue, and Saffron Rice. Enjoy!

## Visual Support

Wash Shrimp in sink



Prep all ingredients



Place a large skillet on the stove top.



Add garlic and saute until light brown.



Add the Shrimp and Rotel, then cook until Shrimp are pink and curled. Takes about 15 minutes.



Serve with Naan, Cheese fondue, and Saffron Rice. Enjoy!

