

Aguachiles

Recipe by Giovanni Corrilo



Ingredients

- 1 pound raw shrimp
- 1-2 large limes
- salt
- ¼ red onion thinly sliced
- splash of vinegar to brighten color
- tostadas/chips

For Aguachile Marinade:

- ½ cup fresh lime juice
- 1 garlic clove
- 1 cup cilantro
- 2 jalapenos
- 1 serrano chili (add another for extra spice)
- 1 teaspoon salt

Garnish with avocado, cucumber (English), and cilantro

Directions

1. Prep shrimp by cutting off head and de-veining.
2. Butterfly the shrimp.
3. Place in shallow serving dish, preferably in one layer and on porcelain or glass.
4. Squeeze enough lime to cover the shrimp.
5. This process will take 20-30 minutes. When one side turns pink, flip the shrimp.
6. Thinly slice the onion, place it in a bowl, and season with salt generously.
7. Cover the onions with water and add a splash of white vinegar to bring out color.
8. While onions and shrimp are soaking, place the ½ cup of lime juice, garlic clove, cilantro, jalapenos, serrano, and salt in a blender and blend until smooth and vibrant.
9. Pour the marinade into the shrimp and mix, then mix in most of the onions and leave some for garnish.
10. Garnish with cilantro, English cucumber, and cilantro.
11. Refrigerate for 30 minutes or up to 4 hours.
12. Serve with tostadas or chips and enjoy!

About Jovanni Corriolo

1. Name: Jovanni Corriolo

2. Age: 17

3. Background:

I come from Mexican/Hispanic background that has since blended with the massive and diverse culture Las Vegas provides.

4. School: Cheyenne High School

5. Why is this recipe important to you?

This recipe reminds me of unity. I have a huge family with members I've never met yet. But every time we get together, this dish is surely to be on the menu.

6. How long have you been cooking?

I have been cooking for 3 years.

7. What does food/cooking mean to you?

Cooking is a sanctuary. It is a passion that always leads to a positive result. The food you thought you could never make is indeed possible and knowing you made it makes it taste even better. It is also vast and has so many new things to learn. Even with mistakes, the knowledge of what you did wrong can improve your skills and make you a better cook.