

MOJO SHRIMP

From

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Ingredients:

- Goya Minced Garlic
- Goya Mojo Criollo Marinade
- 2 pounds jumbo shrimp, peeled, deveined, and butterflied
- 1/4 cup vegetable oil
- Salt and black pepper
- 2 limes, cut into small wedges
- Sliced White Onion

Instructions:

- In a large bowl add raw shrimp and over with Mojo Marinade. Let sit up to 1hr in fridge
- Heat oil in a large pan. Add shrimp and cook until pink.
- Add the onion, garlic to taste, and extra marinade to taste in pan. Cook about 2 min.
- Serve with fresh lime wedges.