

## **Shrimp in Pepita Tomatillo Sauce**

*Adapted from Shrimp in Green Mole at thebrookcook*

1/2 cup hulled pepitas  
1/2 pound tomatillos, husked, rinsed and quartered  
1/2 serrano or jalapeño, stemmed  
1/4 cup chopped white onion  
2 garlic cloves, peeled  
1/4 cup tightly pack chopped cilantro  
1/8 teaspoon ground cumin  
1 1/2 cups homemade or low-sodium chicken stock  
1/2 tablespoon olive oil  
Kosher salt and ground black pepper, to taste  
1/2 pound jumbo tail-on shrimp, shelled and deveined  
Pepitas and cilantro, for garnish  
Cooked rice, for serving

Place the pepitas, tomatillos, chile pepper, onion, garlic, cilantro, cumin, and 1/2 cup of the chicken stock in a blender or food processor. Blend until smooth, stirring and scraping down sides as necessary.

Heat the oil in a skillet (cast-iron if available) over medium-high heat. Add the tomatillo mixture, which will spatter so be prepared with a screen or lid! Cook, stirring often, for about 8 to 10 minutes. Add the remaining chicken stock, bring to a simmer, and reduce heat to medium low, simmering softly and stirring often until sauce is thick and creamy, about another 10 minutes. Season to taste, with salt if necessary.

Season shrimp with kosher salt and pepper, then add to the simmering sauce. Cook on each side for 3 or 4 minutes until the shrimp are just cooked through. Serve over rice garnished with pepitas and cilantro.